

# TERRE à TERRE

— CREATING CLASSIC —  
AUSTRALIAN WINES

## Terre à Terre Crayères Vineyard Sauvignon Blanc 2013

The 2013 Terre à Terre Crayères Vineyard Sauvignon Blanc is the fifth release of this Australian classic. The fruit was hand harvested from our close spaced Crayères Vineyard Sauvignon Blanc and whole bunch pressed. The wine is fermented in large old oak demi-muids. The 2013 vintage was warmer than average and was marked by warmer nights, providing more ripeness. The 2013 vintage is a big step ahead of the previous releases. The vines are now growing into their true potential to produce world-class fine wine with delicate texture, a great balance between acidity, flavours and alcohol and very good length and complexity.

### Harvest date:

Sauvignon Blanc hand harvested on the 25<sup>th</sup> of February 2013.

### Vineyard description:

The Crayères vineyard is located at the top of a north-south limestone ridge in Wrattenbully, one of Australia's most exciting regions. This vineyard has been baptised the Crayères Vineyard after the chalk cellars in Xavier's region of birth in Champagne, France because of the natural limestone caves found underneath the vineyard. The clay rich Terra Rossa top-soil, characteristic of the area, promotes nutrient uptake while the underlying limestone is a reserve of moisture for the vines. The Sauvignon Blanc was planted on rootstocks in 2004 using the F4V6 and H5V10 "Australian" clones on 101-14 rootstocks, at a relatively high density for the area (4,444 vines per hectare with 1.5m wide rows), which means more km<sup>2</sup> of canopy per hectare, and better fruit exposure. The fruiting wire is only 50cm above ground which provides extra ripeness for the vines in this cool climate region. The fruit from the western part of the vineyard is retained for our Crayères Vineyard Sauvignon Blanc.

### Vintage description:

The 2013 growing season was warm, but we did not get any heat-waves, apart from 2 days in the low 40°Cs in early January. The Heat Degree Days summation (calculated as the sum of the monthly daily mean minus 10°C for the months of October to April included) was 1,557 degree days, which is similar to the average for Saint Emilion (1,530 degree days). One striking feature of the 2013 vintage however was that we had on average warmer nights. This had a significant impact on the fruit: sugars were produced during the warm and sunny days, but these sugars were then metabolised into tannins, phenols and flavours during the night. Therefore, alcohol levels remain moderate - if not low - even though the fruit was harvested late, and as a result we have great colour for the reds and amazing tannins and flavours in all varieties.

### Winemaking:

The fruit was transported back to the Tiers winery in the Piccadilly Valley, Adelaide Hills where it was crushed and destemmed. The must was fermented in a mixture of 12 old French Vosges oak barriques and eight 600L demi-muids. After 15 days of fermentation, the wine was left on lees for one month without sulphur with one *bâtonnage*. It was then racked, lightly sulphured and transferred back into barrels and demi-muids on full lees, where it stayed for a further three months with lees stirring during the first month. It was then racked off full lees and left on fine lees for a further three months. The wine did not go through malolactic fermentation to ensure that a crisp acidity balances the significant texture.

### Cellaring Potential:

8-10 years

### Food Pairing ideas:

Rick Stein's Dover Sole à la meunière.

Red Snapper with Lemon Butter,  
Australian Capers and Duck-fat  
Potatoes.

### Grape Varieties:

Sauvignon Blanc (100%)

### Closure:

Stelvin



Terre à Terre PTY LTD. ABN 78 147 922 316

Xavier Bizot: [xavier@terreaterre.com.au](mailto:xavier@terreaterre.com.au) • Lucy Croser: [lucy@terreaterre.com.au](mailto:lucy@terreaterre.com.au)

PO Box 273, Crafers South Australia 5152 • Web: [www.terreaterre.com.au](http://www.terreaterre.com.au) • Wholesale: [www.terroir-selections.com.au](http://www.terroir-selections.com.au)