

TERRE à TERRE

— CREATING CLASSIC —
AUSTRALIAN WINES

Terre à Terre Crayères Vineyard Sauvignon Blanc 2014

The 2014 Terre à Terre Crayères Vineyard Sauvignon Blanc is the sixth release of this Australian classic. The fruit is hand harvested from our close spaced Crayères Vineyard and whole bunch pressed. The wine is fermented in large old oak demi-muids. The 2014 vintage started with a cool spring followed by a mild summer. The 2014 vintage marks the tenth anniversary of the vineyard, planted in 2004. It shows great balance between complex fruit, crisp acidity and very good length. It is yet another big step up on the previous releases as the vines are now starting to show their potential to produce world-class fine wines of delicate texture, balanced acidity, flavours and alcohol and very good length and complexity.

Best Sauvignon Blanc in Australia James Halliday's Wine Companion 2016.

Harvest date:

Sauvignon Blanc was hand harvested on the 14th of March 2014.

Vineyard description:

The Crayères vineyard is located at the top of a north-south limestone ridge in Wrattontully, 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 km² 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:

After a very cool and humid start, the 2014 growing season finished with very mild and warm conditions, lasting 8 weeks from veraison to harvest. 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 estimated at 1,414 degree days, which is lower than the average for Saint Emilion (1,530 degree days). One striking feature of the 2014 vintage was a very good and uniform set in all varieties, leading to a very harmonious and slow ripening at the end of the season.

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 14 old French Vosges oak barriques and ten 600L demi-muids. After 10 days of fermentation, the wine was left on lees for one month without sulphur with one round of *bâtonnage*. It was then racked, lightly sulphured and transferred back in the demi-muids and a 2,000L foudre on full lees, where it stayed for a further 9 months with lees stirring once a month for the first 6 months. The wine did not go through malolactic fermentation to ensure that a crisp acidity balances the significant texture. It was bottled on the 16th of February 2015.

Cellaring Potential:

15-20 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



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