

TERRE à TERRE

— CREATING CLASSIC —
— AUSTRALIAN WINES —

Terre à Terre Crayères Vineyard Sauvignon Blanc 2015

The 2015 Terre à Terre Crayères Vineyard Sauvignon Blanc is the seventh release of this Australian classic. The fruit is hand harvested from our close spaced Crayères Vineyard and whole bunch pressed before being fermented in large old oak demi-muids. The 2015 vintage was a standout vintage for all varieties. Our 2015 Terre à Terre Sauvignon Blanc has the hallmark of this great vintage; it starts with very smooth and ripe citrus fruit and liquorice flavours, crisp acidity and finishes with a very good length. It is yet another big step up on the previous releases as the vines come of age and are 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.

Harvest date:

Sauvignon Blanc hand harvested on the 18th of February 2015.

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 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:

The 2015 vintage was rather early for our Sauvignon Blanc vines. Budburst finished late September 2014, and flowering was in full bloom by mid-November. It was a warmer vintage than average.

Winemaking:

The fruit for the Terre à Terre Sauvignon Blanc was hand harvested on the 18th of February 2015. It was harvested in smaller slotted bins and transported in refrigerated trucks to the winery in the Piccadilly Valley, which allowed us for the first time to whole bunch press the fruit. It was then chilled in a cold room overnight before being whole bunch pressed. After 15 days cold-settling in a stainless-steel tank, the juice was fermented in ten 600L French oak *demi-muids* (20% new). After 10 days of fermentation, the wine was left on lees for one month without sulphur with two rounds of *bâtonnage*. It was then lightly sulphured in the *demi-muids* where it stayed for a further 8 months on full lees, with lees stirring every two months. The wine did not go through malolactic fermentation to ensure that a crisp acidity balances the significant texture. It was bottled on the 7th of January 2016.

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



Terre à Terre PTY LTD. ABN 78 147 922 316

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