

TERRE à TERRE

— CREATING CLASSIC —
— AUSTRALIAN WINES —

Terre à Terre Crayères Vineyard Sauvignon Blanc 2016

The 2016 Terre à Terre Crayères Vineyard Sauvignon Blanc is the eighth 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. 2016 was an extraordinarily warm and dry vintage, without any heatwaves. Our Terre à Terre Sauvignon Blanc has the characteristics of this vintage, with some very ripe fruit flavours and very good texture and length. The 12-year-old vines from the Crayères Vineyard are showing 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 25th of February 2016.

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 2016 vintage was an extraordinarily warm vintage but without any heatwaves. Like 2015, it was also an early vintage, budburst finished late in September 2015, and flowering was in full bloom by mid-November 2015. The fruit was hand harvested one week later than 2015, we wanted to wait until we got full expression of the fruit, with no green flavours.

Winemaking:

The fruit harvested on the 25th of February 2016 from the western part of the vineyard was whole bunch pressed. After 2 months cold-settling in a stainless-steel tank, the juice was fermented in 600L French oak demi-muids (25% new). After 10 days of fermentation, the wine was left on lees for one month without sulphur, with no *bâtonnage*. It was then lightly sulphured in the demi-muids where it stayed for a further nine 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 in late February 2017.

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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