

TERRE à TERRE

— CREATING CLASSIC AUSTRALIAN WINES —

Terre à Terre Crayères Vineyard Sauvignon Blanc 2018

The 2018 Terre à Terre Crayères Vineyard Sauvignon Blanc is the tenth 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. 2018 was warmer than the cool 2017 vintage, and the wine is showing very ripe fruit characters, whilst retaining the beautiful structure of previous vintages.

Harvest date:

Sauvignon Blanc hand harvested on the 26th of February 2018.

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:

The 2018 vintage was a warmer than average vintage. Flowering conditions were good, but fruitset was average. Luckily the Crayères vineyard was spared from the November frost that damaged some vineyards in the Limestone Coast. The dry months of December, January and February restrained shoot growth and favoured smaller berries in the red varieties, and the yields were on average across all varieties.

Winemaking:

The Sauvignon Blanc fruit for the Crayères Vineyard Sauvignon Blanc was handpicked based on flavour ripeness on the 26th of February, one month earlier than in 2017 and one week later than in 2016. The fruit was whole bunch pressed and fermented in six 600L demi-muids at low temperatures. 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 mid-February 2019.

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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