

TERRE à TERRE

— CREATING CLASSIC AUSTRALIAN WINES —

Terre à Terre Crayères Vineyard Sauvignon Blanc 2019

The 2019 Terre à Terre Crayères Vineyard Sauvignon Blanc is the eleventh 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 low yields of the 2019 vintage have brought this already classic example of Sauvignon Blanc to a new level of class. The ripe and concentrated core fruit is carried by a velvety and seductive palate. An extraordinary example of Sauvignon Blanc.

Harvest date:

Sauvignon Blanc hand harvested on the 4th of March 2019

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:

2019 was a moderately warm and dry vintage, close to 2016 in terms of average rainfall during the growing season. Good rainfall in December brought welcome relief but did interfere with flowering and fruit set in the Sauvignon Blanc, reducing yields. Temperatures post véraison in February and March were on average for the region, perfect for the varieties grown in the Crayères Vineyard.

Winemaking:

Our Sauvignon Blanc was hand-picked at perfect flavour ripeness on the 4th of March. Severe bunch thinning kept yields low, concentrating flavour. The fruit was chilled for two days before whole-bunch pressed. After two months cold-settling in a stainless-steel tank, the juice was fermented in six old 600L French oak demi-muids (Vosges and Allier). The wine was then aged in demi-muids for eight months on full lees with no bâtonnage, then racked to stainless steel and left to settle for a month before being bottled in December 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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