

DAOSA

— CREATING CLASSIC —
— AUSTRALIAN WINES —

DAOSA Blanc de Blancs 2016

This is the sixth vintage of our single vineyard Blanc de Blancs from our Chardonnay vineyard in Summertown on the higher slopes of the Piccadilly Valley. This wine is made following the principles of our Method Classic™. It is a pure expression of sparkling Piccadilly Valley Chardonnay with ripe stone fruit characters, fine bead and texture and long finish. DAOSA Blanc de Blancs is recognised as one of the top Australian sparkling wines.

Harvest date:

1st of March 2016.

Vineyard description:

The Bizot vineyard is located in Summertown, in the heart of Piccadilly Valley sub-region in the Adelaide Hills, and is one of the highest vineyards in the valley at 550m altitude. It was planted by Petaluma in 1995/1996 for DAOSA with Chardonnay. It was planted with several clones, including French “Burgundy” clones 76, 95 and 96. It is also one of the first Australian vineyards to have been planted using rootstocks in part of the vineyard. The soil is red clay and sandy loams over a 70 million year old shale rock formation. The Chardonnay is planted on a north-north east facing slope, at a relatively high density of 3,200 vines per hectare.

Vintage description:

The climate in the Piccadilly Valley has a long-term average of 1,172 degree days during the growing season. Yearly rainfall is approximately 1,100mm. The 2016 vintage was much warmer and drier than average at 1,539 degree days. However, there were very few days above 30 degrees C during the ripening season. Yields were on average in the Bizot Vineyard at 6 tonnes per hectare, and the quality was superb for the Piccadilly Valley sparkling wine varieties.

Winemaking:

DAOSA is made following the *Méthode Traditionnelle*, (Method Classic™), the method used in the Champagne region of France. Fruit was hand harvested on 1st of March 2016 and whole bunch pressed, retaining only 487.5L per tonne of fruit pressed (even better than the Cuvée in Champagne). This gave very bright acidity, clean juice and good primary fruit characters in the juice prior to fermentation. The juice was cold settled in tank for one week before being run into old 600L barrels for primary fermentation. Once primary fermentation was completed, the barrels were topped and the wine stayed in barrel, with some lees stirring, for a further 10 months where it went through malolactic fermentation. The wine was then “tiraged” on 1st March 2017, by the addition of yeast and sugar to the wine just before bottling, in order to induce the secondary fermentation in bottle. The resultant sparkling wine was aged for more than 42 months in bottle before being disgorged with the addition of a low dosage of 6g/L mid September 2020. The DAOSA Blanc de Blancs 2016 has spent more than 4 years on lees in total, in barrel and in bottle.

Cellaring Potential:

10 years

Food Pairing ideas:

Grilled South Australian crayfish with tarragon and lime.

Duck and ricotta tarts
Pancetta-Wrapped Scallops, Sherry sauce.

Grape Varieties:

Chardonnay (100%).

Closure:

Diam

