

TERRE à TERRE

— CREATING CLASSIC —
— AUSTRALIAN WINES —

Down to Earth Sauvignon Blanc 2020

This is the ninth release of our Down to Earth Sauvignon Blanc from our close-spaced Crayères Vineyard. The wine is vinified in two separate parcels, one in stainless steel and the remainder in large old oak barrels. The 2020 vintage is a rich and opulent wine, with ripe and profound stone fruit characters and great persistence of flavours. It will benefit from bottle ageing, gaining some complexity with age.

Harvest date:

Sauvignon Blanc was hand harvested on the 4th, 5th and 6th of March 2020.

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. 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. In 2013, a further 0.7 hectare was planted on the same spacing with ENTAV-905 clone on 101-14 rootstocks.

Vintage description:

2020 was a mild vintage, with heat summations close to long term average. Rainfall was 76% of average for the growing season, with some rainfall and cool weather around flowering and fruitset having a significant impact on yields. Post-veraison temperatures were cooler than average, helping to slow down the ripening process and building up flavour in the berries. In a few words, it is similar to 2019, but even better.

Winemaking:

Our Sauvignon Blanc was hand-picked at perfect flavour ripeness in early March. Severe bunch thinning kept yields low, concentrating flavour. For the Down to Earth cuvée, part of the fruit was whole bunch pressed and fermented in large oak foudres and demi-muids (39%), with the balance of the fruit being crushed, destemmed, and then fermented as cold as possible in stainless steel (61%). The Down to Earth Sauvignon Blanc has not been through malolactic fermentation and the different components were blended in January 2021, before being bottled mid-March 2021 following a light filtration.

Cellaring Potential:

5-10 years

Food Pairing ideas:

Ginger and Soy Barramundi Papillote with fennel.

Creamy tarragon chicken breasts.

Grape Varieties:

Sauvignon Blanc (100%)

Closure:

Stelvin



Terre à Terre PTY LTD. ABN 78 147 922 316

Xavier Bizot: xavier@terreaterre.com.au • Lucy Croser: lucy@terreaterre.com.au

PO Box 273, Crafers South Australia 5152 • Web: www.terreaterre.com.au • Wholesale: www.terroir-selections.com.au