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2021 Vintage Report TERRE à TERRE & DAOSA

SUMMARY

Wrattonbully – TERRE à TERRE

2021 provided perfect growing conditions in Wrattonbully, with good early Spring rainfall, warm and dry November and very mild post veraison weather conditions compared to long term average. 2021 will be a classic vintage for Wrattonbully, in line with 2019 and 2020, with classic red blends and exceptional Sauvignon Blanc, including a very smart late harvested batch of Sauvignon Blanc.

Piccadilly Valley - DAOSA

The 2021 growing season rainfall and heat summations were close to average in the Piccadilly Valley. However, as in 2020, the temperatures post-véraison (February and March) were lower than average, creating the perfect conditions for smooth ripening of our sparkling base fruit. Our vineyards in Piccadilly Valley produced exceptional Chardonnay for the DAOSA Blanc de Blancs and perfectly ripe sparkling base Pinot Noir, Chardonnay and Pinot Meunier for our DAOSA Natural Réserve. 2021 promises to be a classic sparkling vintage. We also harvested elegant Trousseau Noir, Cabernet Franc, Mondeuse and Merlot fruit and made a small batch of table Pinot Noir which will be partly used for our new DAOSA Rosé sparkling wine.

Overall

2021 is a classic vintage and shows yet again the unique potential of cool climate viticulture in South Australia. We should expect to see some world class DAOSA sparkling wines from Piccadilly Valley, and some exceptional South Australian red blends for TERRE à TERRE from Crayères Vineyard. We believe the Crayères Vineyard Sauvignon Blanc to be one of the best.



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WRATTONBULLY (LIMESTONE COAST) – TERRE à TERRE

Sauvignon Blanc was hand-picked at perfect flavour ripeness on 24th, 25th and 26th of February 2021, after severe bunch thinning at véraison. The fruit was perfectly ripe and balanced. For the Crayères vineyard cuvée, the fruit was chilled to 3°C for whole bunch pressing, and fermented in demi-muids. For the Down to Earth cuvée, part of the fruit was whole-bunch pressed and fermented in large oak foudres, with the balance of the fruit being crushed, destemmed, and then fermented as cold as possibly in stainless steel. We believe this vintage will be in line with the 2019 and 2020 vintages.



Late Harvest Sauvignon Blanc was hand-picked at on 17th of May 2021, almost 3 months later, with 10% Botrytis and 20% shriveled fruit. The fruit was chilled to 3°C for whole bunch pressing, with a very slow (5 hours) pressing program. The juice is settling in tank before being racked to barrel for fermentation.

Shiraz was hand-picked in perfect condition on the 25th of March 2021, at perfect ripeness. The Shiraz was fermented in one Potter fermenter with boards to keep the cap submerged and in small open-top fermenters. The fruit was cold macerated prior to fermentation and macerated further post ferment. Shiraz has now been pressed off skins and transferred to tank for malolactic fermentation and will be transferred to oak barrels once malolactic fermentation is complete. This will be another great example of cool climate Shiraz and will blend perfectly with the Cabernet varieties.



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oak at the end of malolactic fermentation.

Cabernet Franc came off in two lots, on the 31st of March 2021 and on the 7th of April 2021. The first pick of Cabernet Franc was fermented in a Potter fermenter with boards to keep the cap submerged and the later pick was fermented in small open top fermenters. We pressed off skins after a month of cold maceration, fermentation and post fermentation maceration. It is now finishing malolactic in tank and will be racked to

Cabernet Sauvignon was hand-picked on the 7th, 8th and 9th of April 2021 based on flavour ripeness. The must was fermented in Potter fermenters with boards to keep the cap submerged, the balance in small open-top fermenters. The wine was pressed off skins after a month of maceration and fermentation and is now going through malolactic fermentation in tank. It will be transferred to oak after the end of the malolactic fermentation.



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Comparison with the previous 5 vintages in Wrattenbully

Growing season (October to April) heat summation – base 10°C days

Year	Avg 1980 - 2021	2015 - 2016	2016 - 2017	2017 - 2018	2018 - 2019	2019 - 2020	2020 - 2021
Wrattenbully (Joeville), CliMate data	1489	1870 (+25.5%)	1514 (+1.7%)	1795 (+20.5%)	1630 (+9.5%)	1481 (-0.6%)	1469 (-1.3%)

% of average rainfall during growing season (October to April)

Year	2015 - 2016	2016 - 2017	2017 - 2018	2018 - 2019	2019 - 2020	2020 - 2021
Wrattenbully (Joeville), CliMate data	51%	152%	87%	73%	80%	87%

Post-Véraison (February and March) heat summations – base 10°C days

Year	Avg 1980 - 2021	2015 - 2016	2016 - 2017	2017 - 2018	2018 - 2019	2019 - 2020	2020 - 2021
Wrattenbully (Joeville), CliMate data	521	578	580	568	528	494	474

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The climate was actually below average for the growing season in Wrattenbully, with below average rainfall (close to the 2018 vintage). The temperatures post-véraison (February and March) were very low, perfect for the varieties grown in the Crayères Vineyard where the low trellis had a significant impact on ripening conditions. These climatic conditions led to a superb vintage for all varieties in the Crayères Vineyard.

Harvest date per variety in the Crayères Vineyard for the last 8 years

	Sauvignon Blanc	Shiraz	Cabernet Franc	Cabernet Sauvignon
2013	26 February	7 March	20 March	27 March
2014	13 March	3 April	8 April	8 April
2015	19 February	17 March	25 March	29 March
2016	26 February	16 March	22 March	23 March
2017	23 March	10 April	11 April	19 April
2018	27 February	19 March	20 March	26 March
2019	5 March	19 March	26 March	4 April
2020	5 March	30 March	8 April	6 April
2021	24 February	25 March	31 March and 7 April	8 April



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PICCADILLY VALLEY (ADELAIDE HILLS) – DAOSA

Our vineyards in Piccadilly Valley produced some lower than average yields of superb sparkling base Pinot Noir and Chardonnay fruit in 2021. We also produced small batches of very elegant Trousseau Noir, Cabernet Franc, Mondeuse and Merlot in 2021, and some table Pinot Noir which will be partly used for our new Rosé sparkling wine.



Bizot vineyard – DAOSA Blanc de Blancs

Chardonnay (Clones 76, 95, 96 and 277) for our DAOSA Blanc de Blancs base was picked by hand on the 10th, 11th and 12th of March 2021. Yields were low (averaging 3.5 tonnes/ ha), and quality was again absolutely stunning with superb acidity and great balance of flavours. The wine is now going through malolactic fermentation in old French oak demi-muids.

Summertown vineyards – DAOSA Natural Réserve

In 2021 we took over management of an additional vineyard in the higher slopes of the Piccadilly Valley planted with Pinot Noir (East Facing), Chardonnay and Pinot Meunier (West facing). The Pinot Noir and Pinot Meunier from our Summertown vineyards were hand harvested between the 4th of March and the 10th of March 2021. The fruit will be mostly used for sparkling base as the quality was extraordinary with good flavours, low sugars and high acid levels. The even lower yielding Chardonnay from our Summertown vineyards was hand harvested on the 12th and 14th of March 2021. Some of this fruit is fermenting in large oak foudres and will be aged in oak and kept as a Réserve.

On the 25th of March 2021 we handpicked our Pinot Noir for table, and on the 1st of April 2020, we handpicked our Merlot, Trousseau Noir, Mondeuse



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and Cabernet Franc for the Piccadilly RED and ROSÉ. They were crushed and the must was fermented in small open top fermenters.

Comparisons with the previous 5 vintages in Piccadilly Valley

Growing season (October to April) heat summation – base 10°C days

Year	Avg 1980 -2021	2015 - 2016	2016 - 2017	2017 - 2018	2018 - 2019	2019 - 2020	2020 - 2021
Mount Lofty, CliMate data	1168	1581 (+35.4%)	1328 (+4.3%)	1513 (+29.6%)	1462 (+25.2%)	1181 (+1.2%)	1232 (+5.6%)

% of average rainfall during growing season

Year	2015 - 2016	2016 - 2017	2017 - 2018	2018 - 2019	2019 - 2020	2020 - 2021
Mount Lofty, CliMate data	72%	169%	86%	79%	112%	92%

Post-Véraison (February and March) heat summations – base 10°C days

Year	Avg 1980 - 2021	2015 - 2016	2016 - 2017	2017 - 2018	2018 - 2019	2019 - 2020	2020 - 2021
Mount Lofty, CliMate data	421	464	484	471	482	361	385

The climate was close to average for the growing season in Piccadilly, with average rainfall. However, as in 2020, the temperatures post-véraison (February and March) were lower than average, creating the perfect conditions for smooth ripening of our sparkling base fruit.