

EST.  2009

DAOSA

— CREATING CLASSIC —
— AUSTRALIAN WINES —

DAOSA Natural Réserve 4th Release

This is the fourth release of our DAOSA Natural Réserve from our Piccadilly Valley vineyards. This wine is a Pinot Noir and Chardonnay blend, made following the principles of our Method Classic™. The wine shows classic Pinot Noir characters with subtle strawberry notes and ripe Chardonnay fruit on the middle palate, tempered by a fine bead and a beautiful complexity and length from the Réserve wines. A classic example of Australian sparkling wine, made in the traditional method.

Harvest date:

Early March 2019.

Vineyard description:

The fruit is sourced from several high altitude vineyard sites in the Piccadilly Valley, most of them with eastern aspects. All vineyards are on clay soils, with the geological formations mainly Basket Range Sandstone, Woolshed Flat Shale or Barossa Complex. All the vineyards are at a minimum altitude of 500m, and were planted in the 1980s and 1990s. The Piccadilly vineyards are all managed by Terre à Terre, following the same strict management practices as the Crayères Vineyard, i.e. hand pruning (Guyot Double), shoot thinning, green harvest to control yields, and hand harvesting.

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 2019 vintage which represents 84% of this release of DAOSA Natural Réserve was warmer than average, and the fruit had very ripe flavours with a balanced acidity. The remaining 16% of the blend is composed of Réserve Chardonnay and Pinot Noir from the 2018 and 2017 vintages, aged in oak without sulphur until tiraging in December 2019.

Winemaking:

DAOSA is made following the *Méthode Traditionnelle* (Method Classic™), the method used in the Champagne region of France. Perfectly ripe Pinot Noir fruit for sparkling was hand-harvested in early March 2019. The fruit was whole bunch pressed, retaining only 580L per tonne of fruit pressed. This gave very fresh acidity, clean juice and good primary fruit characters in the juice prior to fermentation. The juice was fermented cool in a stainless-steel tank. Once primary fermentation was completed, the wine went through malolactic fermentation in tank. Before tiraging, the wine was blended (*assemblage*) with some 2017 and 2018 Réserve Chardonnay and Pinot Noir, aged in old barrels without sulphur. The wine was then "tiraged" in December 2019 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 18 months in bottle before being disgorged with the addition of a low dosage of 7g/L in June 2021.

Cellaring Potential:

2-5 years

Food Pairing ideas:

Chicken breast and thigh "en roulade" with black truffles.

Orange duck breasts with pan seared endives.

Grape Varieties:

Pinot Noir (72%) and
Chardonnay (28%)

Closure:

Diam



Terre à Terre PTY LTD. ABN 78 147 922 316

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