

DAOSA

— CREATING CLASSIC —
AUSTRALIAN WINES —

DAOSA Blanc de Blancs 2017

This is the seventh 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, texture and long finish. DAOSA Blanc de Blancs is recognised as one of the top Australian sparkling wines.

Harvest date:

25th of March 2017.

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 2017 vintage was marginally warmer than average at 1,328 degree days and significantly wetter than average (169% of average rainfall during the ripening season). Yields were on average in the Bizot Vineyard at 7 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 the 25th of March 2017 and whole bunch pressed, retaining only 560L per tonne of fruit pressed. 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 two months 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 8 months where it went through malolactic fermentation. The wine was then “tiraged” on 31st of January 2018, 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 5g/L late July 2021. The DAOSA Blanc de Blancs 2017 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



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