

# TERRE à TERRE

— CREATING CLASSIC —  
— AUSTRALIAN WINES —

## Terre à Terre Crayères Vineyard Sauvignon Blanc 2020

The 2020 Terre à Terre Crayères Vineyard Sauvignon Blanc is the twelfth release of this Australian classic. The fruit is hand harvested from our close spaced Crayères Vineyard and whole bunch pressed before being fermented in large old oak demi-muids (600L). The very low yields of the 2020 vintage explain the concentration and persistence of flavours, improved by the oak texture. A unique expression of Sauvignon Blanc, proof that it is a noble grape variety.

### Harvest date:

Sauvignon Blanc hand harvested on the 5<sup>th</sup> 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. This vineyard has been baptised the Crayères Vineyard after the chalk cellars in Xavier's region of birth in Champagne, France because of the natural limestone caves found underneath the vineyard. 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 km<sup>2</sup> 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. The fruit from the western part of the vineyard is retained for our Crayères Vineyard Sauvignon Blanc.

### 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 on the 4<sup>th</sup> of March. Severe bunch thinning kept yields low, concentrating flavour. The fruit was chilled for two days before whole-bunch pressed. After two weeks cold-settling in a stainless-steel tank, the juice was fermented in six old 600L French oak demi-muids (Vosges and Allier). The wine was then aged in demi-muids for eight months on full lees with no bâtonnage, then racked to stainless steel and left to settle for a month before being bottled in January 2021.

### Cellaring Potential:

15-20 years

### Food Pairing ideas:

Fresh South Australian crayfish grilled in shells with tarragon, lemon juice.

Spring Lamb served pink with peas and bacon cooked in cream.

### Grape Varieties:

Sauvignon Blanc (100%)

### Closure:

Stelvin



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