

# TERRE à TERRE

— CREATING CLASSIC —  
— AUSTRALIAN WINES —

## Terre à Terre Crayères Vineyard Botrytis 2021

The 2021 Terre à Terre Crayères Vineyard Botrytis is a first release. The majority of our Crayères Vineyard Sauvignon Blanc was harvested in late February 2021, but as conditions were perfect to make a Botrytis wine we left some fruit on the eastern part of the vineyard. We harvested this fruit three months later on 25<sup>th</sup> of May 2021 with 60% clean late harvested fruit, 30% shrivelled fruit, and 10% botrytis. We fermented and aged the wine in tank and tried to retain the very intense pure flavours from the late harvested and botrytised fruit.

### Harvest date:

Sauvignon Blanc hand harvested on the 25<sup>th</sup> of May 2021, 30% shrivelled fruit, 10% Botrytis (estimation).

### Vineyard description:

The Crayères vineyard is located at the top of a north-south limestone ridge in Wrattobully, 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:

2021 provided perfect growing conditions in Wrattobully, with good early spring rainfall, a warm and dry November, and very mild post veraison weather conditions compared to long term average. Rainfall in late April and May favoured the development of Botrytis in some of the Sauvignon Blanc bunches that were left on the vine.

### Winemaking:

Our late harvest Sauvignon Blanc was hand-picked on the 25<sup>th</sup> of May. Harvest process involved dropping one third of the fruit on the ground to only select the best bunches. The fruit was chilled for three days before whole-bunch pressed. After two weeks cold-settling in a stainless-steel tank, the juice was racked off sediment and fermented in tank at very low temperature. Fermentation was stopped more than two months later, on the 30<sup>th</sup> of July 2021 and left on lees for two months. The wine was racked off lees in September 2021 and left to settle for a couple of weeks before being bottled.

### Cellaring Potential:

35 years

### Food Pairing ideas:

Salted honey, pear and chocolate tarte tatin

Vanilla bean and salted caramel semifreddo.

### Grape Varieties:

Sauvignon Blanc (100%)

### Closure:

Stelvin



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