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— CREATING CLASSIC AUSTRALIAN WINES —

2022 Vintage Report TERRE à TERRE & DAOSA

SUMMARY

Wrattonbully – TERRE à TERRE

2022, like 2021, will be a classic vintage with close to long term average weather conditions. 2022 started later than the 2021 growing season, with very cool nights in October and November and milder weather in November, meaning budburst, flowering and fruitset were all delayed by 3 weeks compared to 2021. This late start consequently delayed the rest of the season. The following months from December to harvest were warmer and much drier than in 2021 on average, with very steady and mild weather conditions like in 2021. 2022 is a superb vintage for our Sauvignon Blanc and for our red varieties, with excellent flavours and acidities.

Piccadilly Valley - DAOSA

The 2022 growing season had a very cool start, delaying the onset of budburst, flowering and fruitset. However, the weather remained cool, with cold nights and rain well into November, interfering with flowering, in particular in the Pinot Noir. The weather remained similar to that in 2021 for the rest of the growing season, except in March with warmer weather.

As for 2021, our vineyards in the 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. 2022 promises to be a superb sparkling vintage. We also harvested elegant Trousseau Noir, Cabernet Franc, Mondeuse and Merlot fruit which will make the base for our Terre a Terre Piccadilly ROSÉ.

Overall

It is hard not to draw comparisons to the superb 2021 vintage, but we believe that 2022 looks to be an even better one. We have been blessed with a series of relatively cooler vintages since 2019 in both Piccadilly and Wrattobulley, giving our vineyard sites the optimal conditions to show what they can produce.



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WRATTONBULLY (LIMESTONE COAST) – TERRE à TERRE

Sauvignon Blanc was hand-picked at perfect flavour ripeness on 8th, 9th and 10th of March 2022. One striking character of the fruit at harvest was the high acidity. For the Crayères vineyard cuvée, the fruit was chilled to 3°C for whole bunch pressing before being 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 possible in stainless steel tanks. We believe this vintage will be in line with the 2019, 2020 and 2021 vintages.



Shiraz was hand-picked in 3 lots, on the 28th and 29th of March and on the 1st of April. The 2 first picks were fermented in small open top fermenters and the later pick was fermented in one Potter fermenter with boards to keep the cap submerged. The fruit was cold macerated prior to fermentation, and macerated further post ferment. This will be another great example of cool climate Shiraz and will blend perfectly with the Cabernet varieties.

Cabernet Franc came off in two lots, on the 6th of April. The Cabernet Franc was fermented in a Potter fermenter with boards to keep the cap submerged in small open top fermenters. The Cabernet Franc will be very similar to the 2021 Cabernet Franc, the fruit at harvest had beautiful flavours and nicely balanced acidity.

Cabernet Sauvignon was hand-picked on the 11th and 12th 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. We are very happy with the 2022 Cabernet Sauvignon which is promising to be one of the best we have ever made from this vineyard.



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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 - 2022	2015 - 2016	2016 - 2017	2017 - 2018	2018 - 2019	2019 - 2020	2020 - 2021	2021 - 2022
Wrattenbully (Joeville), CliMate data	1490	1870 (+25.5%)	1514 (+1.7%)	1795 (+20.5%)	1630 (+9.5%)	1481 (-0.6%)	1469 (-1.3%)	1566 (+5.2%)

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

Year	2015 - 2016	2016 - 2017	2017 - 2018	2018 - 2019	2019 - 2020	2020 - 2021	2021 - 2022
Wrattenbully (Joeville), CliMate data	51%	152%	87%	73%	80%	87%	67%

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

Year	Avg 1980- 2022	2015 - 2016	2016 - 2017	2017 - 2018	2018 - 2019	2019 - 2020	2020 - 2021	2021 - 2022
Wrattenbully (Joeville), CliMate data	521	578	580	568	528	494	474	519

The climate was above average for the growing season in Wrattenbully, with well below average rainfall. Temperatures post véraison (February and March) were on average, perfect for the varieties grown in the Crayères Vineyard where the low trellis had a significant positive 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
2022	8 March	1 April	6 April	11 April

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PICCADILLY VALLEY (ADELAIDE HILLS) – DAOSA

Our vineyards in Piccadilly Valley produced lower than average yields of superb sparkling base Pinot Noir, Pinot Meunier and Chardonnay fruit, and some very good Trousseau Noir, Cabernet Franc, Mondeuse and Merlot for rosé in 2022.

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 22nd and 23rd of March 2022. Yields were low (averaging 5 T/ha), and quality was again absolutely stunning with superb acidity and great balance of flavours.



Summertown vineyards – DAOSA Natural Réserve

In 2022 we took over management of an additional vineyard in the lower slopes of the Piccadilly Valley planted to Pinot Meunier. The Pinot Noir and Pinot Meunier from our Summertown vineyards were hand harvested between the 14th of March and the 20th of March 2021, this year again all the fruit will be used for sparkling base as the quality was extraordinary with good flavours, low sugars and high acid levels. The slightly higher yielding Chardonnay from our Summertown vineyards were hand harvested from the 24th until the 26th of March 2022.

Summertown vineyards – TERRE à TERRE PICCADILLY ROSÉ

On the 5th of April 2022 we handpicked our Merlot, Trousseau Noir, Mondeuse and Cabernet Franc for the Piccadilly ROSÉ.

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Comparisons with the previous 5 vintages in Piccadilly Valley

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

Year	Avg 1980 -2022	2015 - 2016	2016 - 2017	2017 - 2018	2018 - 2019	2019 - 2020	2020 - 2021	2021 - 2022
Mount Lofty, CliMate data	1170	1581 (+35.4%)	1328 (+4.3%)	1513 (+29.6%)	1462 (+25.2%)	1181 (+1.2%)	1232 (+5.6%)	1183 (+1.3%)

% of average rainfall during growing season

Year	2015 - 2016	2016 - 2017	2017 - 2018	2018 - 2019	2019 - 2020	2020 - 2021	2021 - 2022
Mount Lofty, CliMate data	72%	169%	86%	79%	112%	92%	91%

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

Year	Avg 1980 -2022	2015 - 2016	2016 - 2017	2017 - 2018	2018 - 2019	2019 - 2020	2020 - 2021	2021 - 2022
Mount Lofty, CliMate data	422	464	484	471	482	361	385	438

The climate was very close to the long term average for the growing season in Piccadilly, with lower than average rainfall, and close to average post veraison.

