

TERRE à TERRE

— CREATING CLASSIC —
— AUSTRALIAN WINES —

Down to Earth Sauvignon Blanc 2021

This is the tenth release of our Down to Earth Sauvignon Blanc from our close-spaced Crayères Vineyard. The wine is vinified in two separate parcels, one in stainless steel and the remainder in large old oak barrels. The 2021 vintage is a perfectly balanced Sauvignon Blanc, with stone fruit characters, great persistence of flavours and classic Sauvignon Blanc raciness. It will benefit from bottle ageing, gaining some complexity with age.

Harvest date:

Sauvignon Blanc was hand harvested on the 24th, 25th and 26th of February 2021.

Vineyard description:

The Crayères vineyard is located at the top of a north-south limestone ridge in Wratttonbully, one of Australia's most exciting regions. 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 km² 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. In 2013, a further 0.7 hectare was planted on the same spacing with ENTAV-905 clone on 101-14 rootstocks.

Vintage description:

2021 provided perfect growing conditions in Wratttonbully, with good early Spring rainfall, warm and dry November and very mild post veraison weather conditions compared to long term average. 2021 will be a classic vintage for Wratttonbully, in line with 2019 and 2020. Rainfall was 87% of average for the growing season. Post-veraison temperatures were much cooler than average, helping to slow down the ripening process and building up flavour in the berries.

Winemaking:

Our Sauvignon Blanc was hand-picked at perfect flavour ripeness in late February. Severe bunch thinning kept yields low, concentrating flavour. For the Down to Earth cuvée, part of the fruit was fermented in large oak foudres and demi-muids (40%), with the balance of the fruit being fermented as cold as possible in stainless steel (60%). The Down to Earth Sauvignon Blanc has not been through malolactic fermentation and the different components were blended late December 2021 before being bottled late-January 2022 following a light filtration.

Cellaring Potential:

5-10 years

Food Pairing ideas:

Ginger and Soy Barramundi Papillote with fennel.

Creamy tarragon chicken breasts.

Grape Varieties:

Sauvignon Blanc (100%)

Closure:

Stelvin



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