

TERRE à TERRE

— CREATING CLASSIC AUSTRALIAN WINES —

Down to Earth Sauvignon Blanc 2022

This is the eleventh 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 2022 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 8th, 9th and 10th of March 2022.

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. 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:

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, with excellent flavours and acidities.

Winemaking:

Our Sauvignon Blanc was hand-picked at perfect flavour ripeness in mid March. 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 (25%), with the balance of the fruit being fermented as cold as possible in stainless steel (75%). The Down to Earth Sauvignon Blanc has not been through malolactic fermentation and the different components were blended late December 2022 before being bottled late-January 2023 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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