

TERRE à TERRE

— CREATING CLASSIC —
— AUSTRALIAN WINES —

Terre à Terre Crayères Vineyard Sauvignon Blanc 2022

The 2022 Terre à Terre Crayères Vineyard Sauvignon Blanc is the Fourteenth 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 2022 vintage was marginally warmer than average, but also later than average, due to a cooler start of the season.

Harvest date:

Sauvignon Blanc hand harvested on the 8th 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. 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 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. The fruit from the western part of the vineyard is retained for our Crayères Vineyard Sauvignon Blanc.

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 on the 8th of March 2022. The fruit was chilled for two days before whole-bunch pressed. After three weeks cold-settling in a stainless-steel tank, the juice was fermented in eight 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 late 2022.

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



Terre à Terre PTY LTD. ABN 78 147 922 316

Xavier Bizot: xavier@terreaterre.com.au • Lucy Croser: lucy@terreaterre.com.au

PO Box 273, Crafers South Australia 5152 • Web: www.terreaterre.com.au • Wholesale: www.terroir-selections.com.au