

# TERRE à TERRE

— CREATING CLASSIC AUSTRALIAN WINES —

## 2023 Vintage Report TERRE à TERRE & DAOSA

### SUMMARY

**Crayères Vineyard (Wrattonbully) – TERRE à TERRE**  
2023 was a very cool (even cooler than the 2011 vintage) and relatively humid vintage in our Crayères Vineyard, but with temperatures evenly spread during the growing season and the rain well dispersed. Our continuous efforts to control yields during the growing season allowed us to ripen all varieties – Sauvignon Blanc, Cabernet Sauvignon, Shiraz and Cabernet Franc - to perfection.



### Piccadilly Valley - DAOSA

The 2023 vintage was incredibly cool and gave us close to average rainfall– perfect conditions for grapes grown for sparkling wine. The smaller than average crops of Pinot Noir, Pinot Meunier and Chardonnay destined for sparkling wine were all harvested later than usual, with very high acidity and beautiful, delicate flavours. 2023 will be a superb year for our sparkling wines.

### Overall

2023 was a challenging vintage for viticulturists in the Adelaide Hills and the Limestone Coast. However, rainfall during the growing season - with the exception of a drier January - and cooler temperatures rewarded our efforts to control yields and to maintain open canopies with some of the best fruit we have ever had in each of our vineyards.

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## CRAYÈRES VINEYARD - TERRE à TERRE WRATTONBULLY (LIMESTONE COAST)

Our Crayères Vineyard **Sauvignon Blanc** was hand-picked over the 15<sup>th</sup>, 16<sup>th</sup> and 17<sup>th</sup> of March— one week later than 2022, with the same cool climate characters with good acidity and complex flavours. Thorough yield control at the start of season (shoot thinning) and before véraison (bunch thinning) efficiently reduced the crop and was key to achieve perfect ripeness in such a cool year, whilst keeping under control the disease pressure throughout the growing season. Our close spacing allowed the fruit to be well spread-out across the canopy, receiving good bunch exposure. More than two thirds of the fruit was whole bunch pressed and is now fermenting in oak. One third of the fruit was crushed and destemmed before pressing and this is now fermenting in tank at low temperatures.

*For the first time, our three red varieties were harvested during the same week in the Crayères Vineyard:*

Our Crayères Vineyard **Shiraz** was hand-picked on the 12<sup>th</sup> and 13<sup>th</sup> of April - two weeks later than in 2022 - with very small berries and loose bunches giving us lower yields than previous years. It is now cold macerating in one Potter fermenter with boards to keep the cap submerged. The colour and flavour extraction from the juice has been remarkable, with strong and stable colour already after the first day on skins. We believe this will be one of the best vintages of our cool climate Shiraz from Crayères Vineyard.

Our Crayères Vineyard **Cabernet Franc** was hand-picked on the 13<sup>th</sup> of April - one week later than in 2022 - and with lower yields than average (and lower than the Shiraz). The quality is truly exceptional, with balanced acidity and sugar levels, great aromatics and very fine red berry flavours, and as we see every year; exceptional tannin levels. The Cabernet Franc is now cold macerating in a Potter fermenter with boards to keep the cap submerged and in small open top fermenters. It will be a very strong vintage for our Cabernet Franc.

Our Crayères Vineyard **Cabernet Sauvignon** was hand-picked on the 13<sup>th</sup> and 14<sup>th</sup> of April— the same time as 2022. The very low yields, lower than our Shiraz and Cabernet Franc, were due to our stringent pre-véraison bunch thinning. The yields were around 3.5t per hectare and, combined with the direct effect of close spacing on bunch exposure, our fruit was able to perfectly ripen. At harvest, fruit was displaying cassis and liquorice, very good acidity and balanced sugar levels. The must is now cold soaking in one Potter fermenter with boards to keep the cap submerged, the balance in small open-top fermenters.

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## Comparison of the previous five vintages in Wratttonbully

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

Year	Avg 1980 -2023	2015 - 2016	2016 - 2017	2017 - 2018	2018 - 2019	2019 - 2020	2020 - 2021	2021 - 2022	2022 - 2023
Wratttonbully (Joeville), CliMate data	1489	1870 (+25.5%)	1514 (+1.7%)	1795 (+20.5%)	1630 (+9.5%)	1481 (-0.6%)	1469 (-1.3%)	1566 (+5.2%)	1409 (-5.4%)

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

Year	2015 - 2016	2016 - 2017	2017 - 2018	2018 - 2019	2019 - 2020	2020 - 2021	2021 - 2022	2022 - 2023
Wratttonbully (Joeville), CliMate data	51%	152%	87%	73%	80%	87%	67%	147%

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

Year	Avg 1980-2023	2015 - 2016	2016 - 2017	2017 - 2018	2018 - 2019	2019 - 2020	2020 - 2021	2021 - 2022	2022 - 2023
Wratttonbully (Joeville), CliMate data	521	578	580	568	528	494	474	519	463

Heat summations were well below average for our Crayères Vineyard (even marginally cooler than the 2011 vintage), because of lower maximum temperatures and absence of any heatwave. Minimum temperatures were also more consistent over the growing season (warmer in Spring and Autumn and cooler in Summer). Finally, heat summations post-véraison (February and March) were even cooler than average (-11%). Rainfall was well above average (47% higher than average but not as much as 2011 which was 140% above average); with the exception of a dry January. This very temperate vintage has created conditions for a very challenging growing season, with slow ripening and a true cool climate vintage with balanced flavours.

### Harvest date per variety in the Crayères Vineyard for the last 11 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 / 7 April	8 April
2022	8 March	1 April	6 April	11 April
2023	16 March	12 April	13 April	14 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. We also harvested some very good Trousseau Noir, Cabernet Franc, Mondeuse and Merlot for Rosé in 2023.

### **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 1<sup>st</sup> of April 2023. Yields were very low at less than 4t/ha which allowed us to perfectly ripen our Chardonnay grapes for sparkling. The quality is superlative; as expected from a cool year in Piccadilly Valley with very high acidity, striking apple and citrus flavours and aromatics. The whole bunch pressed juice will be fermenting in demi-muids and barrels.

### **Summertown vineyards – DAOSA Natural Réserve 8<sup>th</sup> Release**

The Pinot Noir and Pinot Meunier from our Summertown vineyards were hand harvested between the 23<sup>rd</sup> and the 26<sup>th</sup> of March 2023. The fruit is exceptionally good for sparkling wine with perfect acidity, ripe fruit flavours and very balanced sugar levels. The Chardonnay from our Summertown vineyards was hand harvested on the 2<sup>nd</sup> and 3<sup>rd</sup> of April 2023, at perfect ripeness and will make a great blending component with the Pinot Noir and Pinot Meunier for the DAOSA Natural Réserve 8<sup>th</sup> Release.

### **Summertown vineyards – TERRE à TERRE PICCADILLY ROSÉ**

On the 17<sup>th</sup> of April 2023 we handpicked our Merlot, Trousseau Noir, Mondeuse and Cabernet Franc for the Piccadilly ROSÉ.



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## Comparisons of the previous five vintages in Piccadilly Valley

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

Year	Avg 1980 -2023	2015 - 2016	2016 - 2017	2017 - 2018	2018 - 2019	2019 - 2020	2020 - 2021	2021 - 2022	2022 - 2023
Mount Lofty, CliMate data	1166	1581 (+35.6%)	1328 (+4.4%)	1513 (+29.7%)	1462 (+25.4%)	1181 (+1.3%)	1232 (+5.7%)	1183 (+1.4%)	1094 (-6.2%)

### % of average rainfall during growing season

Year	2015 - 2016	2016 - 2017	2017 - 2018	2018 - 2019	2019 - 2020	2020 - 2021	2021 - 2022	2022 - 2023
Mount Lofty, CliMate data	72%	169%	86%	79%	112%	92%	91%	107%

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

Year	Avg 1980 -2023	2015 - 2016	2016 - 2017	2017 - 2018	2018 - 2019	2019 - 2020	2020 - 2021	2021 - 2022	2022 - 2023
Mount Lofty, CliMate data	421	464	484	471	482	361	385	438	394

For the first time since 2016 - first vintage of our DAOSA Natural Réserve - the growing season was significantly cooler than long term average (and marginally cooler than the very cool 2011 vintage). This was due to the lower maximum temperature over the growing season, whereas this vintage's lower temperature was more consistent over the growing season. The heat summations post-véraison in February and March were equally cooler than average.

Rainfall was just above average and spread out over the growing season, well lower than the 2011 (40% more average, mostly in Summer) or 2017 vintages (70% more than average – mostly in Spring).

The natural lower yields for the 2023 vintage (vs the higher yields for the 2011 vintage) allowed us to ripen all the fruit to perfection for high quality sparkling wine production.

