

DAOSA

— CREATING CLASSIC —
AUSTRALIAN WINES —

DAOSA Blanc de Blancs 2019

This is the ninth vintage of our Blanc de Blancs from our home Chardonnay vineyard in Summertown on the higher slopes of the Piccadilly Valley. This wine is made following the principles of our Method Classic™. It is a pure expression of sparkling Piccadilly Valley Chardonnay with ripe stone fruit characters, fine bead, texture and long finish. DAOSA Blanc de Blancs is recognised as one of the top Australian sparkling wines.

Harvest date:

6th to 8th of March 2019.

Vineyard description:

The Bizot vineyard is located in Summertown, in the heart of Piccadilly Valley sub-region in the Adelaide Hills, and is one of the highest vineyards in the valley at 550m altitude. It was planted by Petaluma in 1995/1996 for DAOSA with Chardonnay. It was planted with several clones, including French “Burgundy” clones 76, 95, 96 and 277. It is also one of the first Australian vineyards to have been planted using rootstocks in part of the vineyard. The soil is red clay and sandy loams over a 70 million year old shale rock formation. The Chardonnay is planted on a north-north east facing slope, at a relatively high density of 3,200 vines per hectare.

Vintage description:

The climate in the Piccadilly Valley has a long-term average of 1,172 degree days during the growing season. Yearly rainfall is approximately 1,100mm. The 2019 vintage was warmer than average at 1,464 degree days. Rain was high in spring and early summer, and dry in the first four months of 2019. The December rainfall interfered with flowering and fruit set in our Chardonnay vineyard, and Chardonnay yields were especially low at less than 3 tonnes per hectare. However, the quality of the fruit was spectacular with low sugars, ripe stone fruit flavours and a great acid line.

Winemaking:

DAOSA is made following the *Méthode Traditionnelle*, (Method Classic™), the method used in the Champagne region of France. Fruit was hand harvested on the 6th, 7th and 8th of March 2019 and whole bunch pressed, retaining only 550L per tonne of fruit pressed. The juice was very clear with great acid balance and good primary fruit characters. The juice was cold settled in tank for 6 weeks before being run into old 600L barrels for primary fermentation. Once primary fermentation was completed, the barrels were topped and the wine stayed in barrel, with some lees stirring, for a further 8 months where it went through malolactic fermentation. The wine was then “tiraged” early 2020, by the addition of yeast and sugar to the wine just before bottling, in order to induce the secondary fermentation in bottle. The resultant sparkling wine was aged for three and a half years in bottle before being disgorged with the addition of a low dosage of 6g/L in September 2023. The DAOSA Blanc de Blancs 2019 has spent more than 4 years on lees in total, in barrel and in bottle.

Cellaring Potential:

10 years

Food Pairing ideas:

Grilled South Australian crayfish with tarragon and lime.

Duck and ricotta tarts
Pancetta-Wrapped Scallops, Sherry sauce.

Grape Varieties:

Chardonnay (100%).

Closure:

Diam



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