

# TERRE à TERRE

— CREATING CLASSIC  
— AUSTRALIAN WINES —

## Terre à Terre Crayères Vineyard Sauvignon Blanc 2023

This is the fifteenth release of our Sauvignon Blanc from our close-spaced Crayères Vineyard. This vintage, the wine was fermented partly in stainless steel and partly in larger old oak barrels. The 2023 vintage is a very sharp example of Sauvignon Blanc, with stone fruit and citrus characters and great persistence of flavours. It will benefit from bottle ageing, gaining some complexity with age.

### Harvest date:

Sauvignon Blanc was hand harvested on the 16<sup>th</sup> and 17<sup>th</sup> of March 2023.

### 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 km<sup>2</sup> 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 hectares was planted on the same spacing with ENTAV-905 clone on 101-14 rootstocks.

### Vintage description:

2023 was a very cool vintage, even cooler than the infamous 2011 vintage. It was also relatively humid. The temperatures were evenly spread during the growing season and the rain was well dispersed. Our continuous efforts to control yields during the growing season allowed us to ripen our Sauvignon Blanc to perfection, with our classic ripe and spicy fruit characters true to our terroir. 2023 is an excellent vintage for our Sauvignon Blanc, with very balanced 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. Part of the fruit was whole bunch pressed and fermented in large oak foudres and demi-muids (48%), with the balance of the fruit being crushed and destemmed before fermentation at cold temperatures in stainless steel (52%). The Crayères Vineyard Sauvignon Blanc has not been through malolactic fermentation and the different components were blended late December 2023 before being bottled late-January 2024 following a light filtration.

### Cellaring Potential:

5-10 years

### Food Pairing ideas:

Salade de Crottin de Chavignol chaud  
(warm goat's cheese salad)

Oven roasted snapper with braised  
fennel.

### Grape Varieties:

Sauvignon Blanc (100%)

### Closure:

Stelvin



Terre à Terre PTY LTD. ABN 78 147 922 316

Xavier Bizot: [xavier@terreaterre.com.au](mailto:xavier@terreaterre.com.au) • Lucy Croser: [lucy@terreaterre.com.au](mailto:lucy@terreaterre.com.au)

PO Box 273, Crafers South Australia 5152 • Web: [www.terreaterre.com.au](http://www.terreaterre.com.au) • Wholesale: [www.terroir-selections.com.au](http://www.terroir-selections.com.au)