

# DAOSA

— CREATING CLASSIC —  
— AUSTRALIAN WINES —

## DAOSA Natural Réserve 7<sup>th</sup> Release

This is the seventh release of our DAOSA Natural Réserve from our Piccadilly Valley vineyards. The wine is a Pinot Noir, Chardonnay and Pinot Meunier blend, made following the principles of our Method Classic™. The wine exhibits classic Pinot Noir characters with subtle strawberry notes, and expressive Chardonnay fruit on the middle palate. It is tempered by a fine bead, with a beautiful complexity and length from the Réserve wines. A classic example of Australian sparkling wine, made in the traditional method.

### Harvest date:

Second half of March 2022.

### Vineyard Description:

The fruit was sourced from several high altitude vineyard sites in the Piccadilly Valley, most of them with eastern aspects. All vineyards are on clay soils, with the geological formation mainly Basket Range Sandstone, Woolshed Flat Shale, or Barossa Complex. All vineyards are at a minimum altitude of 500m, and were planted in the 1980's and 1990's. The Piccadilly vineyards are all managed by Terre à Terre, following the same strict management practices as the Crayères Vineyard, including hand pruning (Guyot Double), shoot thinning, green harvest to control yields, and hand harvesting.

### 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 2021/2022 growing season started cooler than average, but the temperatures post-véraison were marginally warmer than average, creating perfect conditions for the ripening of our sparkling base varieties. Yields were low, in particular for Pinot Noir, however quality for the sparkling base is superb in 2022, with very good acidities and flavour profiles.

### Winemaking:

DAOSA is made following the *Méthode Traditionnelle* (Method Classic™) used in the Champagne region of France. Perfectly ripe Pinot Noir fruit for sparkling was hand-harvested in March 2022. The fruit was whole bunch pressed, retaining only 600L per tonne of fruit pressed. This gave very fresh acidity, clean juice and good primary fruit characters prior to fermentation. The juice was fermented cool in stainless-steel tank. Once primary fermentation was complete, the wine went through malolactic fermentation in tank. Before tirage, the wine was blended (*assemblage*) with some 2020 and 2021 Réserve Pinot Noir and Pinot Meunier (15% Réserve wines in the final blend) and aged in large old foudres without sulphur. The wine was then "tiraged" early October 2022 with the addition of yeast and sugar prior to bottling, to induce secondary fermentation in bottle. The resultant sparkling wine was aged on lees before disgorging, with first batch disgorging in April 2024.

### Cellaring Potential:

2-5 years

### Food Pairing Ideas:

Chicken breast and thigh "en roulade" with black truffles.

Orange duck breasts with pan seared endive.

### Grape Varieties:

Pinot Noir (57%),  
Chardonnay (35%) and Pinot  
Meunier (8%)

### Closure:

Diam



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