

TERRE à TERRE

— CREATING CLASSIC —
— AUSTRALIAN WINES —

Terre à Terre Crayères Vineyard Late Harvest 2024

The 2024 Terre à Terre Crayères Vineyard Late Harvest is our second attempt at making a sweet wine from the Crayères Vineyard. The majority of our Crayères Vineyard Sauvignon Blanc was harvested early March 2024, and we decided to leave some fruit on the eastern part of the vineyard. We harvested this fruit one month later, on the 4th of April 2024, with 60% clean and late harvested fruit, 35% shrivelled fruit, and 5% botrytis. We fermented and aged the wine in tank with the intention to retain the very intense pure flavours from the late harvested fruit, with a hint of Botrytis characters.

Harvest date:

Sauvignon Blanc was hand-harvested on the 4th of April 2024, 35% shrivelled (*passerillage*) fruit, 5% Botrytis (estimation).

Vineyard description:

The Crayères Vineyard is located at the top of a north-south limestone ridge in Wrattobully, 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:

The 2024 vintage started very cool and wet in our Crayères Vineyard, which lasted until the end of January, with warmer temperatures and drier conditions in February and March during the lead up to harvest. The warmer summer conditions, combined with our efforts to control yields and manage an open canopy, allowed us to ripen Sauvignon Blanc to perfection, and to leave the fruit on the vine for a further month to make a very balanced sweet wine.

Winemaking:

Our late harvest Sauvignon Blanc was hand-picked on the 4th of April. Harvest process involved dropping fruit on the ground to only select the best bunches. The fruit was chilled for three days in the cold room before whole-bunch pressing. After cold-settling in a stainless-steel tank, the juice was racked off sediment and fermented in tank at very low temperature. Fermentation was stopped on the 26th of April 2024 and the wine was left on lees for three months. The wine was racked off lees in August 2024 and bottled that month.

Cellaring Potential:

35 years

Food Pairing ideas:

Salted honey, pear and chocolate tarte tatin

Vanilla bean and salted caramel semifreddo

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