

DAOSA

— CREATING CLASSIC —
AUSTRALIAN WINES —

DAOSA Blanc de Blancs 2020

This is the tenth 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 a long finish. DAOSA Blanc de Blancs is recognised as one of the top Australian sparkling wines.

Harvest Date:

11th and 12th of March 2020.

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 Christian Bizot and Brian Croser in 1995/1996 with several clones of Chardonnay, 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 2020 vintage was on average at 1,181-degree days, with heat summations for January and February much lower than average. Rain was higher than average. November and December rainfall interfered with flowering and fruit set in our Chardonnay vineyard, and Chardonnay yields were especially low at around 2.5 tonnes per hectare. As for 2019, 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 11th and 12th of March 2020 and whole bunch pressed, retaining only 580L 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 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 6 months where it went through malolactic fermentation. The wine was then “tiraged” in November 2020, by the addition of yeast and sugar to the wine just before bottling, to induce the secondary fermentation in bottle. The resultant sparkling wine was aged for over three and a half years in bottle before being disgorged with the addition of a low dosage of 5g/L in September 2024. The DAOSA Blanc de Blancs 2020 has spent more than 4 years on lees in total, in barrel and in bottle.

RRP: \$90, Alc: 12.9%

Cellaring Potential:

25 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



Terre à Terre PTY LTD. ABN 78 147 922 316

Xavier Bizot: xavier@terreaterre.com.au • Phoebe LeMessurier: phoebe@terreaterre.com.au

PO Box 273, Crafers South Australia 5152 • Web: www.terreaterre.com.au • Wholesale: www.terroir-selections.com.au