

TERRE à TERRE

— CREATING CLASSIC —
— AUSTRALIAN WINES —

Terre à Terre Crayères Vineyard Sauvignon Blanc 2024

This is the Sixteenth release of our Sauvignon Blanc from our close-spaced Crayères Vineyard. This vintage, the wine was fermented partly in stainless steel and partly in old oak barrels. The 2024 vintage is a very generous example of our Sauvignon Blanc, with ripe stone fruit, silky texture and great persistence of flavours. It will benefit from time in the cellar, gaining some complexity with age.

Harvest Date:

Sauvignon Blanc was hand-harvested on the 6th and 7th of March 2024.

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 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. In 2013, a further 0.7 hectares was planted on the same spacing with ENTAV-905 clone on 101-14 rootstocks.

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 and spread the fruit evenly, allowed us to ripen Sauvignon Blanc to perfection.

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 old oak barrels (57%), with the balance of the fruit being crushed and destemmed before fermentation at cold temperatures in stainless steel (43%). The Crayères Vineyard Sauvignon Blanc has not been through malolactic fermentation and the different components were blended late November 2024 before being bottled mid-December 2024 following a light filtration.

Alcohol: 13.5%

Cases Produced: 4,950 six packs

RRP: \$35

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



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