

TERRE à TERRE

— CREATING CLASSIC AUSTRALIAN WINES —

Terre à Terre Crayères Vineyard Fumé Blanc 2023

This is the first release of our Fumé Blanc from our close-spaced Crayères Vineyard. We retained the fruit from the warmer western part of the vineyard to be hand-picked, whole-bunch pressed, then fermented in larger 600L old oak barrels, called *demi-muids*. The 2023 vintage was perfect for our Fumé Blanc giving us stone fruit and citrus characters. The wine was aged in the bottle for 18 months before being released to develop a silky texture, round mouthfeel and persistence of flavours.

Harvest Date:

Sauvignon Blanc was hand harvested on the 15th of March 2023 from the western part of the Sauvignon Blanc block in the Crayères Vineyard.

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. The Fumé Blanc fruit comes from the Western part of the block.

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. The fruit was chilled for two days before being whole-bunch pressed and fermented in old 600L oak barrels called *demi-muids*. The Crayères Vineyard Fumé Blanc has not been through malolactic fermentation and the wine was racked off oak in late December 2023 before being bottled late January 2024 following a light filtration.

Alcohol: 13.5%

Cases Produced: 1,050 six-packs

RRP: \$59

Cellaring Potential:

10-15 years

Food Pairing Ideas:

Sole meunière in brown butter caper sauce.

Grilled Crayfish salad with lemon tarragon butter.

Grape Varieties:

Sauvignon Blanc (100%)

Closure:

Stelvin



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