

DAOSA Blanc de Blancs 2021 Magnums

This is the eleventh vintage of our Blanc de Blancs from our home Chardonnay vineyard in Summertown on the higher slopes of the Piccadilly Valley, and the third in magnum. 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:

10th-12th of March 2021.

Vineyard Description:

The Bizot Vineyard is located in Summertown, in the heart of Piccadilly Valley sub-region of 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-northeast-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 2020/2021 growing season started on average, but the temperatures post-véraison were cooler than average, creating perfect conditions for the ripening of our sparkling base varieties. Yields were low and quality for sparkling base is superb in 2021, with very good acidities and flavour profiles.

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 10th, 11th and 12th of March 2021 and whole bunch 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 October 2021, 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 magnum before being disgorged with the addition of a low dosage of 3.5g/L in June 2025. The DAOSA Blanc de Blancs 2021 has spent more than 4 years on lees in total, in barrel and in magnum.

RRP: \$180

Alc: 12.9%

Cellaring Potential:

25 years

Food Pairing Ideas:

Grilled South Australian crayfish with tarragon and lime.

Duck and ricotta tarts.

Grape Varieties:

Chardonnay (100%).

Closure:

Diam



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