

DAOSA

— CREATING CLASSIC —
— AUSTRALIAN WINES —

DAOSA Natural Réserve 8th Release

This is the eighth release of our DAOSA Natural Réserve from our Piccadilly Valley vineyards. This “grower” Australian sparkling wine is a Pinot Noir, Chardonnay and Pinot Meunier blend, made following the principles of our Method Classic™. The wine exhibits classic Pinot Noir characters with subtle strawberry notes, and expressive Chardonnay fruit on the middle palate. It is tempered by a fine bead, with a beautiful complexity and length from the 25% Réserve wines. A classic example of Australian sparkling wine, made in the traditional Method Classic, marked by the uniqueness of the cool 2023 vintage.

Harvest date:

Pinot Noir and the Pinot Meunier hand-harvested late March 2023
Chardonnay hand-harvested early April 2023.

Vineyard description:

Our fruit was grown in several high altitude vineyard sites in the Piccadilly Valley, most of them with eastern aspects. All vineyards are on clay soils, with the geological formation mainly Basket Range Sandstone, Woolshed Flat Shale, or Barossa Complex. All vineyards are at a minimum altitude of 500m, and were planted in the 1980's and 1990's. The Piccadilly vineyards are all managed by DAOSA, following the same strict management practices as the Crayères Vineyard, including hand pruning (Guyot Double), shoot thinning and hand harvesting.

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 2022/2023 growing season was significantly cooler than average, over the whole of the growing season, including post veraison. Rainfall was just above average and spread evenly over the whole growing season as well. Yields were average to low, in particular for Chardonnay. Quality for the sparkling base is superb in 2023, with very high acidities and ripe flavour profiles.

Winemaking:

DAOSA is made following the *Méthode Traditionnelle* (Method Classic™) used in the Champagne region of France. The hand-harvested fruit was whole bunch pressed, retaining only 600L per tonne of fruit pressed. This gave very fresh acidity, clean juice and good primary fruit characters prior to fermentation. The juice was fermented cool in stainless-steel tank. Once primary fermentation was complete, the wine went through malolactic fermentation in tank. Before tirage, the wine was blended (*assemblage*) with some 2021 and 2022 Réserve Pinot Noir, Chardonnay and Pinot Meunier (25% Réserve wines in the final blend) which have been aged in large old foudres without sulphur. The blended wine was then “tiraged” early November 2023 with the addition of yeast and sugar prior to bottling, to induce secondary fermentation in bottle. The resultant sparkling wine was aged on lees before disgorging, with first batch disgorging in June 2025 at the winery.

RRP: \$59 | Alc: 12.55%

Cellaring Potential:

2-5 years

Food Pairing Ideas:

Chicken breast and thigh “en roulade” with black truffles.

Orange duck breasts with pan seared endive.

Grape Varieties:

Pinot Noir (62%),
Chardonnay (29%) and Pinot Meunier (9%)

Closure:

Diam



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