

# TERRE à TERRE

— CREATING CLASSIC —  
— AUSTRALIAN WINES —

## Terre à Terre Crayères Vineyard Reserve Fumé Blanc 2024

This is the second release of Reserve Fumé Blanc from our close-spaced Crayères Vineyard. The 2024 vintage was very good for our Reserve Fumé Blanc. 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 wine was aged in the bottle for 12 months before being released to develop a silky texture, round mouthfeel and persistence of flavours.

### Harvest Date:

Sauvignon Blanc was hand harvested on the 6<sup>th</sup> of March 2024 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 Wratttonbully, 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 km<sup>2</sup> 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:

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 early 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 Reserve Fumé Blanc has not been through malolactic fermentation and the wine was racked off oak in November 2024 before being bottled mid-December 2024 following a light filtration.

**Alcohol:** 13.5%

**Cases Produced:** 1,050 six-packs

**RRP:** \$65

### 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



**Terre à Terre PTY LTD. ABN 78 147 922 316**

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