

TERRE à TERRE

— CREATING CLASSIC —
— AUSTRALIAN WINES —

Terre à Terre Crayères Vineyard Sauvignon Blanc 2025

This is the seventeenth release of 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 2025 vintage is a very savoury and dry example of our Sauvignon Blanc, with a good backbone of acidity. It also displays ripe fruit flavours, a velvety texture and, as always for this wine, a great persistence of flavours. It will benefit from bottle ageing, gaining some complexity with age.

Harvest date:

Sauvignon Blanc was hand harvested on the 3rd, 4th and 5th of March 2025.

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:

After a dry Autumn and Winter (40% below average), Spring was wetter and warmer than average, with some morning frosts which delayed budburst and restricted canopy growth and yields. The 2025 Summer and Autumn months were very dry. Overall, the 2025 vintage in the Crayères Vineyard was 20% warmer and 18% drier than average. Sauvignon Blanc was harvested after three weeks of dry weather with a very sharp acidity and great balance of flavours.

Winemaking:

Our Sauvignon Blanc was hand-picked at perfect flavour ripeness early March. Bunch thinning kept yields low, concentrating flavour. Part of the fruit was whole bunch pressed and part was crushed and destemmed. It fermented mostly in old oak barrels, including *demi-muids* (62%), with the balance of the fruit fermenting at cold temperatures in stainless steel (38%). The Crayères Vineyard Sauvignon Blanc has not been through malolactic fermentation and the different components were blended late November 2025 before being bottled mid-December 2025 following a light filtration.

Alcohol: 13.9%

Cases Produced: 1,760 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



Terre à Terre PTY LTD. ABN 78 147 922 316

Molly Yang: molly@tapanappawines.com.au

PO Box 273, Crafers South Australia 5152 • Web: www.terrateerre.com.au • Wholesale: www.terroir-selections.com.au