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DAOSA

CREATING CLASSIC AUSTRALIAN WINES

DAOSA Blanc de Blancs 2017 Late Disgorged

From the 2017 vintage, we decided to leave some of our single vineyard Blanc de Blancs on lees for longer. We disgorged a small batch of the 2017 Blanc de Blancs mid 2025, after 90 months on lees. We are very proud to release our first Late Disgorged (LD) Blanc de Blancs made from our Chardonnay vineyard in the higher slopes of the Piccadilly Valley and is a pure expression of Piccadilly Valley Chardonnay, made following the principles of our Method Classic™.

Harvest date:

25th of March 2017.

Vineyard description:

The Bizot Vineyard is located in Summertown, in the heart of Piccadilly Valley sub-region in the Adelaide Hills, and is one of the highest vineyards in the valley at 550m altitude. It was planted by Petaluma in 1995/1996 for DAOSA with Chardonnay. It was planted with several clones, including French "Burgundy" clones 76, 95 and 96. 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. Chardonnay is planted on a north-north east 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°C days during the growing season. Yearly rainfall is approximately 1,100mm. The 2017 vintage was marginally warmer than average at 1,218°C days and significantly wetter than average (169% of average rainfall during the ripening season). Yields were on average in the Bizot Vineyard at 7 tonnes per hectare, and the quality was superb for the Piccadilly Valley sparkling wine varieties.

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 25th of March 2017 and whole bunch pressed, retaining only 560L per tonne of fruit pressed. This gave very bright acidity, clean juice and good primary fruit characters in the juice prior to fermentation. The juice was cold settled in tank for two months 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 8 months where it went through malolactic fermentation. The wine was then tiraged on 31st of January 2018, by the addition of yeast and sugar to the wine just before bottling, in order to induce the secondary fermentation in bottle. The resultant sparkling wine was aged for 90 months in bottle before being disgorged with the addition of a low dosage of 4g/L on 5 June 2025. The DAOSA Late Disgorged Blanc de Blancs 2017 is a pure expression of Piccadilly Valley Chardonnay.

ABV: 12.9% | **RRP**: $180

Cellaring Potential:

25 years

Food Pairing ideas:

Roasted scallops with café de Paris butter.

Pigeon pie, red wine jus and girolles.

Grape Varieties:

Chardonnay (100%).

Closure:

Diam

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