EST. 2009

DAOSA

CREATING CLASSIC AUSTRALIAN WINES

DAOSA Blanc de Blancs 2022

This is the twelfth vintage of Blanc de Blancs from our home Chardonnay vineyard in Summertown, on the higher slopes of the Piccadilly Valley. This wine is made following the principles of our Method Classic™ and 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:

22nd-23rd of March 2022.

Vineyard Description:

The Bizot Vineyard is located in Summertown, in the heart of the 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°C days during the growing season, and yearly rainfall is approximately 1,100mm. The 2021/2022 growing season started with cool temperatures and rain which continued until November, delaying fruit-set. Temperatures were warm after véraison, particularly in March, which offered perfect ripening conditions for our Chardonnay for sparkling. In 2022, Chardonnay yields were good, and the quality of sparkling base wines was superb, with very good acidity and flavour profiles.

Winemaking:

DAOSA is made following the Méthode Traditionnelle, (Method Classic™), the method used in the Champagne region of France. Chardonnay fruit for our Blanc de Blancs was hand-harvested on the 22nd and 23rd of March 2022, and was 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 complete, the barrels were topped, and the wine stayed in barrel, with some lees stirring, for a further 6 months where it underwent malolactic fermentation. The wine was then tiraged in October 2022 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 in bottle before being disgorged in June 2026 with low dosage. The DAOSA Blanc de Blancs 2022 has spent more than 4 years on lees in total, in barrel and in bottle.

Cellaring Potential:

25 years

Food Pairing Ideas:

Grilled South Australian crayfish with tarragon and lime.

Duck and ricotta tarts.

Grape Varieties:

Chardonnay (100%), from the Bizot Vineyard in the Piccadilly Valley.

Closure:

Diam

RRP: $90 | **ABV:** 13%



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