

TERRE à TERRE



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Terre à Terre - Wrattobully – Cabernet Sauvignon 2009

November 2012

Terre à Terre is proud to “re-present” its first release of Cabernet Sauvignon coming from its close spaced Cabernet Sauvignon vineyard in Wrattobully, South Australia.

Terre à Terre, a French expression meaning Down to Earth, is a small family business run by husband and wife team Xavier Bizot and Lucy Croser. Their vineyard is located next to Tapanappa’s Whalebone Vineyard, at the top of a North-South limestone ridge in Wrattobully, one of Australia’s most exciting regions. The Terra Rossa top soil is characteristic of the area. The vineyard was planted on rootstocks in 2004 at a relatively high density for the area (4,444 vines per hectare), making it one of the closest spaced Cabernet Sauvignon vineyards in mainland Australia. The fruiting wire is only 50cm above ground, which is why the local vigneron call the vines the “low vines”.

The 2009 vintage proved to be challenging due to a series of heat waves. A lot of work was done in the vineyard to reduce vine vigour, and minimal sulphur and copper sprays were used to prevent the onset of any diseases. Fully ripened, healthy Cabernet Sauvignon grapes were hand harvested to much relief on the 30th of March 2009.

The fruit was transported back to the Tiers winery in the Piccadilly Valley (Adelaide Hills) before it was crushed and destemmed. The must was cold settled for 2 days in small open fermenters, before being hand plunged at least once a day during fermentation to favour tannin and colour extraction, and to control temperature. The wine was then left to cold macerate on skins and, after three weeks total, it was pressed off skins and racked to 3-year old French oak barriques where it went through full malolactic fermentation.

After 21 months ageing in old oak, the wine was racked to a new 4,000L foudre (French oak) where it was aged for a further 100 days before finally being bottled on the 18th of May 2011.

The 2009 release of Terre à Terre Cabernet is a classic example of Cabernet Sauvignon from the South East of South Australia, with a very elegant “oak twist”. Exemplary aromas of blackcurrant juice with scents of sage and five spice then lead to a very structured mouthfeel and firm tannin on the finish. The additional year in bottle has allowed the wine to flesh out on the medium palate and build a great tannin length, delivering all the characteristics of a great terroir, and we will allow further vintages to age for at least one year in bottle before being released. Only 450 dozen were produced for the 2009 vintage.

Terre à Terre is sold to independent retailers around Australia as well as to many leading restaurants.