

TERRE à TERRE DOWN to EARTH DAOSA

TERRE A TERRE PTY LTD – ABN 78 147 922 316

Xavier Bizot 0400 700 447 – xavier@terreaterre.com.au
Lucy Croser 0419 843 751 – lucy@terreaterre.com.au
mail PO Box 3128, Unley SA 5061
website terreaterre.com.au – daosa.com.au
wholesale www.terroir-selections.com.au

Terre à Terre Cabernet Sauvignon 2013

July 2015

Terre à Terre is proud to present its fourth release of Cabernet Sauvignon coming from its close spaced vineyard in Wrattenbully, 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 Wrattenbully, one of Australia's most exciting regions. The Terra Rossa top-soil is characteristic of the area. This part of the vineyard was planted in 2004 using the CW44 and Reynella Australian clones on rootstocks 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 vignerons call the vines the "low vines".

The 2013 vintage was perfectly suited to this variety, allowing vines that are only just reaching maturity to express themselves in the best possible manner. The growing season was warm and without any heat-waves, apart from 2 days in the low 40°C in early January. The Heat Degree Days summation (calculated as the sum of the monthly daily mean minus 10°C for the months of October to April included) was 1,557 degree days, which is similar to the average for Saint Emilion (1,530 degree days). The fruit was handpicked on the 27th of March 2013 and was of excellent quality.

The fruit was transported back to the Tiers winery in the Piccadilly Valley (Adelaide Hills) before it was crushed and destemmed. The must was fermented in one Potter fermenter, before being pressed off skins and racked to a new 4,000L *foudre* (French oak) where it aged for 12 months. The wine was then racked to a 5-year-old, 4,000L *foudre* (French oak) and aged for a final 10 months. 5% Cabernet Franc from the Terre à Terre vineyard was added to the *foudre* at racking, and after a very light egg fining in *foudre*, the wine was racked one more time before bottling without filtration on the 18th of February 2015.

The 2013 release of Terre à Terre Cabernet shows a tantalising glimpse of the true potential of the Terre à Terre single vineyard, which is just now starting to approach maturity. It is a classic example of Cabernet Sauvignon, the depth of the cassis fruit flavours is matched by a perfect tannin structure and great length. The tannins are like an iron fist in a velvet glove, very structured but with a soft texture. The bright cassis fruit with violet scents and liquorish flavours is still shy after 2 years in large oak and the wine benefits immensely from decanting. Only 450 dozen were produced.

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

Phone Xavier Bizot: 0400 700 447
E-mail: xavier@terreaterre.com.au
Winery website: www.terreaterre.com.au

Phone Lucy Croser: 0419 843 751
E-mail: lucy@terroir-selections.com.au
Terroir website: www.terroir-selections.com.au