



TERRE A TERRE PTY LTD – ABN 78 147 922 316

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Terre à Terre Rouge 2014

December 2015

Terre à Terre is proud to present its first release of *Rouge* (red) blend coming from its very unique close-spaced vineyard in Wrattenbully, South Australia. This vineyard has been baptised the Crayères Vineyard, after the chalk cellars that are found throughout Xavier's region of birth in Champagne, France. Similar natural structures are found underneath this very special vineyard, and they are now the subject of a research project led by a team from the University of Adelaide as they are full of undisturbed ancient fossilised remains.

The Crayères 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 on rootstocks in 2008 using cuttings from the neighbouring Whalebone Vineyard and French clones and at a relatively high density for the area (4,444 vines per hectare, similar to the density of vineyards in Saint Emilion). The fruiting wire is only 50cm above ground, which is why the local vignerons call the vines the "low vines".

The 2014 growing season was very challenging to start with cool and humid weather around flowering and severe heatwaves in January and early February; however, the growing season finished with very mild and warm conditions, with on average 6 weeks between véraison and harvest for all varieties. 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 estimated at 1,414 degree days, which is lower than the average for Saint-Emilion (1,530 degree days). One striking feature of the 2014 vintage was a very good and uniform set in all varieties, leading to a very harmonious and slow ripening at the end of the season. As a result, the fruit had great colour and amazing tannins and flavours. The fruit (60% Cabernet Franc, 28% Shiraz and 12% Cabernet Sauvignon) was all handpicked in the first half of April 2014 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 1-tonne fermenters and Potter fermenter. After fermentation and maceration, the must was pressed off skins and racked to old 225L French oak *barriques* for the Cabernet Sauvignon and the Shiraz and to a new 4,300L *foudre* for the Cabernet Franc (racked to a 2 year old *foudre* after 12 months). The wine was racked off lees to tank and the final blend was egg-white fined before being bottled without filtration on the 3rd of December 2015.

This new blend for Terre à Terre is probably one of the most independent-minded wines of our range, demonstrating how well Shiraz and Cabernet Franc work together in an *assemblage*. The aromas are floral and of classic blackberry fruit and the palate shows very soft tannins with great length. Only 750 dozen were produced.

In bottle analysis (AWRI): Alcohol = 14.0%v/v, pH = 3.54, TA = 5.4 g/L, VA = 0.48 g/L

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