



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 2014

December 2015

Terre à Terre is proud to present its fifth release of Cabernet Sauvignon 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 vigneron 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 was handpicked on the 8th and the 9th 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 small 1-tonne fermenters, with plunging twice daily. After 21 days fermentation and maceration, the must was pressed off skins and racked to a 1-year-old 4,000L foudre (French oak) where it aged for 12 months. The wine was then racked to another 1-year-old, 4,000L foudre (French oak) and aged for a final 6 months. After a very light egg fining in foudre, the wine was racked one more time before bottling without filtration on the 3rd of December 2015. 5% Cabernet Franc from the Crayères vineyard was added to the blend before bottling.

The 2014 release of Terre à Terre Cabernet shows a tantalising glimpse of the true potential of the Crayères single vineyard, which is just now starting to approach maturity. It is a classic example of Cabernet Sauvignon from the Limestone Coast, with exemplary cassis fruit flavours. Where the 2013 was displaying unique and ripe blackberry fruit and tannins, the 2014 is textbook bright-cassis fruit flavours and a more linear tannin profile. Only 450 dozen were produced.

In bottle analysis (AWRI): Alcohol = 13.9%v/v, pH = 3.55, TA = 5.5g/L, VA = 0.43 g/L

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