

TERRE à TERRE DOWN to EARTH DAOSA

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Terre à Terre Crayères Vineyard Cabernet Sauvignon 2015

November 2017

Terre à Terre is proud to present its sixth 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. The Cabernet Sauvignon was planted on rootstocks in 2004 using the Reynella and CW44 clones, 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 2015 growing season started early, with dry and mild weather favouring slow but very good flowering and fruit set in all varieties. For the red varieties, véraison was slow after an early start. The Crayères vineyard did not experience any severe heatwaves in 2015, apart from a couple of days reaching close to a maximum of 40 degrees in January and in February. Both months were quite warm on average. The red varieties enjoyed very mild weather from véraison to harvest (all our red varieties had 8 to 9 weeks from véraison to harvest). 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 1,522 degree days, which is the average for Saint-Emilion (1,530 degree days). The slow ripening 2015 growing season was excellent for all our red varieties. As a result, the fruit had great colour and amazing tannins and flavours. The fruit (44% Shiraz, 36% Cabernet Sauvignon, 20% Cabernet Franc) was all handpicked on 29 and 30 March 2015 and was of excellent quality.

The fruit was transported back to the Tapanappa winery in the Piccadilly Valley (Adelaide Hills) before it was crushed and destemmed. The must was fermented in one Potter fermenter. After 29 days fermentation and maceration, the must was pressed off skins and racked to French oak barrels (35% new) where it aged for 8 months. The wine was then racked to another 1-year-old, 4,000L foudre (French oak) and aged for a final 14 months. After a very light egg fining in foudre, the wine was racked one more time before bottling without filtration late February 2017. 5% Cabernet Franc from the Crayères vineyard was added to the blend before bottling.

The 2015 release of Terre à Terre Cabernet Sauvignon demonstrate the potential of the Crayères single vineyard. It is a classic example of Cabernet Sauvignon from the Limestone Coast, with exemplary cassis fruit flavours. It has the fruit complexity of the 2013s and the tannin structure of the 2014s. It was a great vintage for our Crayères Vineyard reds and proof in the bottle that we are on the right tracks! It needs decanting. A **Vineyard Parcellaire** wine. Only 800 cases of 6 were produced.

In bottle analysis (AWRI): Alcohol = 14.9%v/v, pH = 3.61, TA = 5.4g/L, VA = 0.41 g/L

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