

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 Crayères Vineyard Reserve 2015

September 2018

Terre à Terre is proud to present its second release of Crayères Vineyard Reserve coming from its very unique close-spaced vineyard in Wrattobully, South Australia and made from **Cabernet Sauvignon (60%), Shiraz (20%) and Cabernet Franc (20%)**. 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 Wrattobully, 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 Shiraz and Cabernet Franc vines were planted in 2008 on the same design, using Yalumba's Eden valley clonal selections for the Shiraz, and cuttings from the Whalebone Vineyard for the Cabernet Franc.

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 Shiraz was handpicked on 17 March 2015, followed by the Cabernet Franc on 25 March 2015 and the Cabernet Sauvignon on 29 and 30 March 2015. The fruit 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 Potter fermenters for the Shiraz and the Cabernet Sauvignon and in one-tonne fermenters for the Cabernet Franc. After fermentation and maceration, the must was pressed off skins and each variety was racked and aged in French oak barrels (average of 75% new oak) where they aged for 8 months. The Cabernet Sauvignon and Shiraz were then racked to 4,000L foudres (French oak) and aged for a final 14 months, the Cabernet Franc stayed in barrels. After a very light egg fining in foudres and barrels, we decided on the blending proportions for each variety and selected the best barrels for the Crayères Vineyard Reserve. The wines were racked one more time in the blending tank, before bottling without filtration late February 2017.

The Crayères Vineyard Reserve is made each vintage by blending the best components of the Crayères Vineyard. 2015 was an excellent vintage for all varieties. This wine will have a great potential for ageing, and is still in its youth. Only 800 x 6-packs were produced. Distributed in Australia by Terroir Selections.

RRP: \$110.00

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

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