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Terre à Terre Crayères Vineyard Shiraz 2016

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Terre à Terre is proud to present its third release of Shiraz coming from its very unique, close-spaced vineyard in Wrattonbully, 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 Wrattonbully, 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 2016 growing season was the warmest and driest on record – from the start until the end. Ideal flowering conditions led to early fruit set. Dry soils created the perfect conditions for the establishment of a very balanced and open canopy, with no need for trimming after very efficient manual shoot thinning in early December. Véraison occurred even earlier than 2015 and finished quickly for all varieties. Because of the perfect fruit set, and high potential yields, all red varieties were bunch thinned at véraison to make sure the yields were kept to 6 tonnes per hectare. The Crayères vineyard did not experience any severe heatwaves in 2015/16, apart from one day reaching 40 degrees in December. However, we believe the drought slowed down the ripening process after véraison and the fruit was picked at the same time as 2015 for all varieties. For the first time we collected data from the weather station in the Crayères vineyard. It shows 1,791 degree days from October 2015 to April 2016, which is significantly higher than average.

We handpicked our Shiraz on the 16th of March 2016. We had yields of 7.5 tonnes per hectare, after thinning one bunch out of 2 at véraison. 12% Cabernet Franc fruit from the Crayères Vineyard was added to the Shiraz and the grapes were co-fermented in 1 Potter fermenter with boards keeping the cap submerged. After one full month of cold maceration, fermentation and post fermentation maceration, the wine was pressed off skins and transferred to new (48%) and old (52%) French oak barrels. After 10 months in barrels the wine was transferred to a 5-year-old *Foudre* where it aged for a further 18 months. After a light egg white fining, the wine was bottled without filtration early December 2018.

Our 2016 Shiraz confirms the potential of the Wrattonbully wine region as an extraordinary cool climate region for Australian Shiraz, in the line of the great Shiraz from the Pyrenees and the Grampians. The 2016 vintage wine shows superb blackberry and liquorice, very spicy and peppery aromatics and the palate is, as always, showing a great length. Only 550 6-packs were produced. *RRP: \$40, Alc.: 14.3%v/v*

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