

TERRE à TERRE DOWN to EARTH DAOSA

TERRE A TERRE PTY LTD – ABN 78 147 922 316

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Terre à Terre Crayères Vineyard Reserve 2014 Cabernet Sauvignon (95%) Cabernet Franc (5%)

June 2017

Terre à Terre is proud to present its first release of Crayères Vineyard Reserve coming from its very unique close-spaced vineyard in Wrattontully, South Australia and made from Cabernet Sauvignon (95%) and Cabernet Franc (5%). 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 Wrattontully, 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 vignerons call the vines the "low vines".

The 2014 growing season was very challenging in the beginning, 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 new and old French oak barrels where it aged for 12 months. The wine was then racked to a 5-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% of Cabernet Franc from the Crayères vineyard was added to the blend before bottling. The wine was aged in bottle for 18 months before release.

The Crayères Vineyard Reserve will be made each vintage by blending the best components of the now ten-year old Crayères Vineyard. 2014 was an excellent vintage for Cabernet Sauvignon, with exemplary cassis fruit flavours and great length. This wine will have a great potential for ageing, and is still in its youth. Only 800 x 6-packs were produced.

RRP: \$55.00

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