

TERRE à TERRE

— CREATING CLASSIC —
— AUSTRALIAN WINES —

Down to Earth Cabernets Shiraz 2013

This wine was our first experiment with blending the three red varieties from our Crayères Vineyard, with Cabernet Franc and Shiraz still relatively young vines. The three varieties are a perfect match, the Cabernet Sauvignon (55%) gives the wine structure on front and back palate, the Shiraz (28%) colours with red berry fruits on the mid-palate and the Cabernet Franc (17%) perfumes with lingering floral flavours, whilst the combination of all with old French oak creates a smooth silky texture.

Harvest date:

Shiraz hand harvested on the 7th of March 2013, Cabernet Sauvignon and Cabernet Franc hand harvested on the 27th of March 2013.

Vineyard description:

The Crayères vineyard is located at the top of a north-south limestone ridge in Wrattenbully, one of Australia's most exciting regions. This vineyard has been baptised the Crayères Vineyard after the chalk cellars in Xavier's region of birth in Champagne, France because of the natural limestone caves found underneath the vineyard. The clay rich Terra Rossa top-soil, characteristic of the area, promotes nutrient uptake while the underlying limestone is a reserve of moisture for the vines. 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 with 1.5m wide rows), which means more km² of canopy per hectare and better fruit exposure. The Shiraz and Cabernet Franc vines were planted in 2008 at the same density, using Australian clones on rootstocks. The fruiting wire is only 50cm above ground which provides extra ripeness for the vines in this cool climate region.

Vintage description:

The 2013 growing season was warm and without any heat-waves, apart from 2 days in the low 40°Cs in early January. 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 1,557 degree days, which is similar to the average for Saint Emilion (1,530 degree days). One striking feature of the 2013 vintage however was that we had on average warmer nights. This had a significant impact on the fruit: higher levels of sugars were produced during the warm and sunny days, but these sugars were then metabolised into tannins, phenols and flavours during the night. All the red varieties were showing relatively high tannin contents at harvest, which was surprising for young vines. The Shiraz and Cabernet Franc young vines were bunch thinned to around 10 bunches per vine before véraison.

Winemaking:

The grapes were transported back to the Tiers winery in the Piccadilly Valley, Adelaide Hills on the day of picking where they were crushed, destemmed, and fermented on skins in one-tonne small fermenters for the Shiraz and Cabernet Franc, and in a potter stainless steel fermenter for the Cabernet Sauvignon. After 18 days (Shiraz) and 21 days (Cabernets), the musts were pressed off skins to old French oak barrels. At the end of malolactic fermentation, the Cabernet Sauvignon and Cabernet Franc components were racked and aged in a three-year old 4,000L French oak foudre, the Shiraz being aged in old French oak barrels. All varieties were blended in stainless steel tank early June 2014 after 13 months in oak and were bottled on the 19th of June 2014 after a very light egg fining.

Cellaring Potential:

8-12 years

Food Pairing ideas:

Slow cooked lamb shanks with garlic, thyme and rosemary, oven baked potatoes.

Grape Varieties:

Cabernet Sauvignon (55%), Cabernet Franc (17%) and Shiraz (28%)

Closure:

Stelvin



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