

TERRE à TERRE

— CREATING CLASSIC —
— AUSTRALIAN WINES —

Terre à Terre Crayères Vineyard Cabernet Franc 2014

The Crayères Vineyard Cabernet Franc 2014 is the first release of this wine. 2014 was a very unique vintage with a very long time between véraison and harvest (more than 2 months) which means more intensity of flavour. Cabernet Franc is one of the best red varieties in Bordeaux and the Loire Valley, and in Wrattenbully as well. This wine shows how well the variety responds to the Saint Emilion-like climate, terroir, and vineyard design. Floral violet aromas with hints of red currants come through on the palate with very soft and elegant Bordeaux-like tannins on finish.

Harvest date:

Cabernet Franc hand harvested on the 8th of April 2014.

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 Franc was planted on rootstocks in 2008 using Australian 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 fruiting wire is only 50cm above ground, which provides extra ripeness for the vines in this cool climate region.

Vintage description:

The 2014 growing season was very challenging to start 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 an average of 8 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 of April 2014, and was of excellent quality.

Winemaking:

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 1-tonne fermenters. After 24 days fermentation and maceration, the must was pressed off skins and racked to 225L French oak barriques (30% new) where the wine aged for 18 months. After a very light egg fining in barrels, the wine was bottled without filtration on the 3rd of December 2015.

Cellaring Potential:

8-10 years

Food Pairing ideas:

Roasted Poularde de Bresse stuffed with lobster meat, potatoe purée *façon* Joël Robuchon

Baked garlic Pork tenderloin in creamy mushroom sauce, polenta with *Parmigiano* cheese

Grape Varieties:

Cabernet Franc (100%)

Closure:

Stelvin



Terre à Terre PTY LTD. ABN 78 147 922 316

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