

TERRE à TERRE

— CREATING CLASSIC —
— AUSTRALIAN WINES —

Terre à Terre Crayères Vineyard Cabernet Franc 2015

The Crayères Vineyard Cabernet Franc 2015 is the second release of this wine. The perfect 2015 vintage worked in favour of the vigneron and it was decided to use whole bunches in the ferments, and some of the wine was fermented with wild yeast. The result is a very unique style. This wine shows how well the variety responds to the Saint Emilion like climate, terroir and vineyard design. The wild ferment component boosts the floral and violet aromas of the variety. The palate is very bright blackcurrant and blackberries with very good tannins on the finish, the sign of a very good wine.

Harvest date:

Cabernet Franc hand harvested on the 25th of March 2015.

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 2015 growing season started early with very good but slow flowering conditions followed by quite warm January and February without any severe heatwaves; however, the weather was very mild from véraison to harvest for our Cabernet Franc with on average 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 1,522 degree days, which is lower than the average for Saint Emilion (1,530 degree days).

Winemaking:

The Cabernet Franc came off at the same time as the Cabernet Sauvignon, on the 25th of March 2015. The yields were excellent at 6.91 tonnes per hectare. The Cabernet Franc was all fermented in small 1-tonne tubs, with plunging once a day. 75% of the fruit was fermented with 20% whole bunch fruit and fermented on wild yeasts, and the rest was all destemmed with partially crushed fruit and was seeded with our own yeast culture. The whole fruit and the crushed fruit were pressed off skins as separate batches and racked to 225L French oak barriques. The wild ferment component was aged in old French oak barriques and the crushed fruit was aged in new French oak for 22 months. After a very light egg fining in barrels, the wine was bottled without filtration late February 2017.

Cellaring Potential:

20 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



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