

# TERRE à TERRE

— CREATING CLASSIC —  
AUSTRALIAN WINES

## Terre à Terre Crayères Vineyard Cabernet Franc 2016

The Crayères Vineyard Cabernet Franc 2016 is the third release of this wine. The extraordinarily warm 2016 vintage was the perfect vintage for Cabernet Franc and Shiraz. The wine is unique, with floral characters and tannin structure. Cabernet Franc is one of the best red varieties in Bordeaux and the Loire Valley, and it is one of the best varieties in Wrattonbully as well. This wine shows how well the variety responds to the Saint Emilion-like climate, terroir and vineyard design. 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 22<sup>nd</sup> of March 2016.

### Vineyard description:

The Crayères vineyard is located at the top of a north-south limestone ridge in Wrattonbully, 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 km<sup>2</sup> 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 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.

### Winemaking:

The Cabernet Franc came off the day before the Cabernet Sauvignon, on the 22<sup>nd</sup> of March 2016. The Cabernet Franc was all fermented in small 1-tonne open plastic fermenters, with plunging once a day, pressed off skins after 23 days of cold maceration, fermentation and post fermentation maceration. It was racked to 25% new French oak barrels and the rest in 2-year old French oak barrels, and aged for 28 months in oak. The wine was bottled without fining or filtration early December 2018.

### Cellaring Potential:

8-12 years

### Food Pairing ideas:

Roasted Poularde de Bresse stuffed with lobster meat, potatoe purée *à la* 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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