

Terre à Terre Crayères Vineyard Cabernet Franc Shiraz

2018

The Crayères Vineyard Cabernet Franc Shiraz 2018 is our unique blend, and is a natural combined evolution of our Crayères Vineyard Cabernet Franc and of our Wrattonbully RED, and therefore the fourth vintage of this wine. The warm and dry 2018 vintage was the perfect vintage for Cabernet Franc and Shiraz. The wine is unique, with floral characters and tannin structure from the Cabernet Franc, and ripe blackberry core fruit on the mid palate. It is a very charming and seductive wine.

Harvest date:

Shiraz hand harvested on the $19^{\rm th}$ of March 2018 and Cabernet Franc hand harvested on the $20^{\rm th}$ of March 2018.

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 and Shiraz were 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 2018 vintage was a warmer than average vintage. Flowering conditions were good, but fruitset was average. The vineyard was thankfully spared from the November frost that damaged some vineyards in the Limestone Coast. The dry months of December, January and February restrained shoot growth and favoured smaller berries in the red varieties, producing average yields across all varieties.

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 separately in larger potter fermenters and smaller open-top fermenters. After fermentation and maceration, the must was pressed off skins and each variety went through malolactic in tank. At the end of malolactic in August 2018, the wines were racked and aged in French oak barrels (average of 21% new oak) for 9 months. The Cabernet Franc was then blended to one old 4,000L French oak foudre and aged for a further 9 months, whilst the Shiraz stayed in barrels. After a light egg fining in foudre and barrels, the wines were racked one more time in the blending tank, before bottling without filtration in mid June 2020.

Cellaring Potential:

8-12 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 (63%) and Shiraz (37%)

Closure:

Stelvin



Terre à Terre PTY LTD. ABN 78 147 922 316