

# TERRE à TERRE

— CREATING CLASSIC —  
— AUSTRALIAN WINES —

## Terre à Terre Crayères Vineyard Cabernet Sauvignon 2009

The Crayères Vineyard Cabernet Sauvignon 2009 is the first release of our Crayères Vineyard Cabernet Sauvignon. 2009 was a great vintage with some challenges imposed by the rain during the growing season. It is a very firm style of Cabernet Sauvignon, with restrained fruit characters.

### Harvest date:

Cabernet Sauvignon hand harvested on 30<sup>th</sup> of March 2009

### Vineyard description:

The Crayères vineyard is located at the top of a north-south limestone ridge in Wrattontully, 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 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 2009 vintage proved to be challenging due to a series of heat waves. A lot of work was done in the vineyard to reduce vine vigour, and minimal sulphur and copper sprays were used to prevent the onset of any diseases.

### Winemaking:

The fruit was transported back to the Tiers winery in the Piccadilly Valley, Adelaide Hills before it was crushed and destemmed. The must was cold settled for 2 days in small open fermenters, before being hand plunged at least once a day during fermentation to favour tannin and colour extraction, and to control temperature. The wine was then left to cold macerate on skins and, after three weeks total, it was pressed off skins and racked to 3-year old French oak barriques where it went through full malolactic fermentation. After 21 months ageing in old oak, the wine was racked to a new 4,000L French oak foudre where it was aged for a further 100 days, before finally being bottled on the 18th of May 2011.

### Cellaring Potential:

8-10 years

### Food Pairing ideas:

Alain Ducasse' Boeuf Bourignon and fresh tagliatelles "au beurre"

Rack of Saltbush lamb roasted with rosemary and mild chillies, medley of baby carrots and small potatoes

### Grape Varieties:

Cabernet Sauvignon (100%)

### Closure:

Stelvin



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