

EST.  2004

TERRE à TERRE

— CREATING CLASSIC AUSTRALIAN WINES —

Terre à Terre Crayères Vineyard Cabernet Sauvignon 2010

The Crayères Vineyard Cabernet Sauvignon 2010 is the second release of Cabernet Sauvignon from our Crayères Vineyard. 2010 was a great vintage, with minimal rain. It is a classic example of Cabernet Sauvignon from the South East of South Australia, with a very elegant oak influence. Exemplary aromas of blackcurrant juice with scents of sage and five-spice then lead to a very structured mouthfeel and firm tannin on the finish. Very French in style.

Harvest date:

Cabernet Sauvignon was hand harvested in late March 2010.

Vineyard description:

The Crayères vineyard is located at the top of a north-south limestone ridge in Wrattobully, 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 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 2010 vintage was less "stressful" than 2009 (both for the vines and for the vigneron). Minimal intervention was required in the vineyard, and overall it was a warm vintage without any severe heatwaves. The fruit was harvested in March 2010 and was of excellent quality.

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 13 months ageing in old oak, the wine was racked to a near-new 4,000L French oak foudre where it was aged for a further 8 months before finally being bottled in February 2012. The wine was aged for more than a year in bottle, before being released in mid 2013.

Cellaring Potential:

10-15 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



Terre à Terre PTY LTD. ABN 78 147 922 316

Xavier Bizot: xavier@terreaterre.com.au • Lucy Croser: lucy@terreaterre.com.au

PO Box 273, Crafers South Australia 5152 • Web: www.terreaterre.com.au • Wholesale: www.terroir-selections.com.au