

TERRE à TERRE

— CREATING CLASSIC —
— AUSTRALIAN WINES —

Terre à Terre Crayères Vineyard Cabernet Sauvignon 2012

The Crayères Vineyard Cabernet Sauvignon 2012 is our third release of Cabernet Sauvignon from the Crayères Vineyard. 2012 was a similar vintage to 2010, warmer than average. The 2012 displays 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. It is a great Australian cabernet with a nice French twist.

Harvest date:

Cabernet Sauvignon hand harvested on the 20th of March 2012.

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 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 2012 vintage was a striking difference to that of 2011. Minimal intervention was required in the vineyard and overall it was a warm vintage without any severe heatwaves, similar to the conditions seen in 2010. The fruit was harvested on the 20th of March 2012 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 potter fermenters, with pumping over of the must at least once a day during fermentation to favour tannin and colour extraction, as well as to control temperature. The wine was then pressed off skins and racked to 4-year old French oak barriques where it went through malolactic fermentation. After 7 months ageing in old oak, the wine was racked to one-year old 4,000L French oak foudre, where it was aged for a further 13 months before finally being bottled on the 23rd of January 2014.

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