

# TERRE à TERRE

— CREATING CLASSIC AUSTRALIAN WINES —

## Terre à Terre Crayères Vineyard Cabernet Sauvignon 2013

The Crayères Vineyard Cabernet Sauvignon 2013 is the fourth release of our Crayères Vineyard Cabernet Sauvignon. 2013 was a slightly warmer than average vintage. It is a classic example of riper Cabernet Sauvignon from the Limestone Coast, with ripe blackberry flavours. It also displays superb floral aromatics, partly imparted by addition of 5% Cabernet Franc.

### Harvest date:

Cabernet Franc hand harvested on the 19<sup>th</sup> of March 2013, Cabernet Sauvignon hand harvested on the 27<sup>th</sup> of March 2013.

### 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 Cabernet Franc vines were planted in 2008 at the same density, using Australian clones on rootstocks. The fruiting wire is only 50cm above ground which provides extra ripeness for the vines in this cool climate region.

### Vintage description:

The 2013 vintage was perfectly suited to this variety, allowing vines that are only just reaching maturity to express themselves in the best possible manner. The growing season was warm and without any heat-waves, apart from 2 days in the low 40°C in early January. The Heat Degree Days summation (calculated as the sum of the monthly daily mean minus 10°C for the months of October to April included) was 1,557 degree days, which is similar to the average for Saint Emilion (1,530 degree days).

### 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 in one potter fermenter, before being pressed off skins and racked to a new 4,000L French oak foudre where it aged for 12 months. The wine was then racked to a 5-year-old foudre and aged for a final 10 months. 5% Cabernet Franc from the Terre à Terre vineyard was added to the blend at racking, and after a very light egg fining in foudre, the wine was racked one more time before bottling without filtration on the 18<sup>th</sup> of February 2015.

### Cellaring Potential:

10-15 years

### Food Pairing ideas:

Alain Ducasse' Boeuf Bourignion 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 (95%), and Cabernet Franc (5%).

### Closure:

High quality cork



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