

# TERRE à TERRE

— CREATING CLASSIC —  
AUSTRALIAN WINES

## Terre à Terre Crayères Vineyard Cabernet Sauvignon 2016

The 2016 Crayères Vineyard Cabernet Sauvignon is the first vintage with a small proportion of Shiraz, and the seventh vintage of our Crayères Vineyard Cabernet Sauvignon. The extraordinarily warm and dry 2016 vintage presented challenges, but Cabernet Sauvignon vines thrived. This wine is still very young, and made to age.

### Harvest date:

Shiraz hand harvested on the 15<sup>th</sup> of March 2016, Cabernet Franc hand harvested on the 22<sup>nd</sup> of March 2016, Cabernet Sauvignon hand harvested on the 23<sup>rd</sup> of March 2016.

### 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 km<sup>2</sup> of canopy per hectare, and better fruit exposure. The Shiraz and Cabernet Franc vines were both 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 2016 growing season was the warmest and driest on record – from the start until the end. Ideal flowering conditions led to early fruit set. Dry soils created the perfect conditions for the establishment of a very balanced and open canopy, with no need for trimming after very efficient manual shoot thinning in early December. Véraison occurred even earlier than 2015 and finished quickly for all varieties. Because of the perfect fruit set, and high potential yields, all red varieties were bunch thinned at véraison to make sure the yields were kept to 6 tonnes per hectare. The Crayères vineyard did not experience any severe heatwaves in 2015/16, apart from one day reaching 40 degrees in December. However, we believe the drought slowed down the ripening process after véraison, and the fruit was picked at the same time as 2015 for all varieties.

### Winemaking:

With very low yields of 6 tonnes per hectare, the fruit was perfectly ripe at harvest, with amazing varietal cassis and ripe prunes flavours. The must was fermented in a potter fermenter with boards to keep the cap submerged, cycled only once during vintage. Fermentation was very slow, less than 1 baumé per day, and the wine was pressed off skins after a total 35 days of maceration and fermentation. After settling in tank for 12 days the wine was racked to French oak barrels (48% new, the remainder 6 months old). After 10 months in barrel, the wine was racked off and blended with 9% Shiraz and 5% Cabernet Franc from Crayères Vineyard in a 7-year-old French oak foudre, where it aged for a further 18 months. After a light egg-white fining, the wine was bottled early December 2018.

### Cellaring Potential:

15-20 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 (86%),  
Shiraz (9%),  
Cabernet Franc (5%).

### Closure:

High quality cork, guaranteed no cork taint (OneByOne technology).



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