

TERRE à TERRE

— CREATING CLASSIC AUSTRALIAN WINES —

Terre à Terre Crayères Vineyard Cabernet Sauvignon Shiraz 2018

The Crayères Vineyard Cabernet Sauvignon Shiraz 2018 is the classic Australian blend following the long-established tradition of Cabernet Shiraz fine Australian wines. It is a natural evolution of our Crayères Vineyard Cabernet Sauvignon, and therefore the eighth vintage of this wine. The warm and dry 2018 vintage was the perfect vintage for Cabernet Sauvignon and Shiraz. The wine is eminently Australian, with fruit forward characters, firm tannins and velvety texture, superbly balanced palate structure and a savoury finish. We hope you enjoy it as much as we do!

Harvest date:

Shiraz hand harvested on the 19th of March 2018, Cabernet Franc hand harvested on the 20th of March 2018, Cabernet Sauvignon hand harvested on the 26th of March 2018.

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 Shiraz and 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 2018 vintage was a warmer than average vintage. Flowering conditions were good, but fruitset was average. Luckily the Crayères vineyard was spared from the November frost that damaged some vineyards in the Limestone Coast. The dry months of December, January and February restrained shoot growth and favoured smaller berries in the red varieties, and the yields were on average across all varieties.

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 fermented in larger potter fermenters and smaller open-top fermenters. After fermentation and maceration, the must was pressed off skins and each variety went through malolactic in tank. At the end of malolactic in August 2018, the wines were racked and aged in French oak barrels (average of 21% new oak) for 9 months. The varieties were then blended to two old 4,000L French oak foudres and aged for a further 9 months. After a light egg fining in foudres, the wines were racked one more time in the blending tank, before bottling without filtration in mid June 2020.

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 (62%)

Shiraz (37%)

Cabernet Franc (1%).

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