

TERRE à TERRE

— CREATING CLASSIC
AUSTRALIAN WINES —

Terre à Terre Crayères Vineyard Reserve 2014

The Crayères Vineyard Reserve was first made in 2014 using the best parcels of Cabernet Sauvignon from our estate vineyard and blending in 5% Cabernet Franc. The relatively cool 2014 vintage is the first release of this wine. It is a restrained and elegant wine, with exemplary tannin structure and classic cassis flavours. It requires decanting.

Harvest date:

Cabernet Sauvignon hand harvested on the 7th and 8th of April 2014, Cabernet Franc hand harvested on the 8th of April 2014.

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 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 2014 growing season was very challenging in the beginning, with cool and humid weather around flowering and severe heatwaves in January and early February; however, the growing season finished with very mild and warm conditions, with on average 8 weeks between véraison and harvest for all varieties. 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 estimated at 1,414 degree days, which is lower than the average for Saint Emilion (1,530 degree days). One striking feature of the 2014 vintage was a very good and uniform set in all varieties, leading to a very harmonious and slow ripening at the end of the season. As a result, the fruit had great colour and amazing tannins and flavours.

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 small 1-tonne fermenters, with plunging twice daily. After 21 days fermentation and maceration, the must was pressed off skins and racked to new and old French oak barrels where it aged for 12 months. The wine was then racked to a 5-year-old, 4,000L French oak foudre and aged for a final 6 months. After a very light egg fining in foudre, the wine was racked one more time before bottling without filtration on the 3rd of December 2015. 5% of Cabernet Franc from the Crayères vineyard was added to the blend before bottling. The wine was aged in bottle for 18 months before release.

Cellaring Potential:

20-30 years

Food Pairing ideas:

Roasted beef fillet with traditional gratin dauphinois.

Grape Varieties:

Cabernet Sauvignon (95%),
and Cabernet Franc (5%).

Closure:

High quality cork



Terre à Terre PTY LTD. ABN 78 147 922 316

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