

# TERRE à TERRE

— CREATING CLASSIC —  
AUSTRALIAN WINES

## Terre à Terre Crayères Vineyard Reserve 2015

The Crayères Vineyard Reserve is the classic Australian blend, a Cabernet (Sauvignon and Franc) and Shiraz assemblage, following the long-established tradition of Cabernet Shiraz fine Australian wines. It is made every year using the best parcels of Cabernet Sauvignon, Shiraz and Cabernet Franc from our estate vineyard. The relatively warm 2015 vintage is the second release of this wine, and the first release as a Cabernet Sauvignon Shiraz blend.

### Harvest date:

Shiraz hand harvested on the 17<sup>th</sup> of March 2015, Cabernet Franc hand harvested on the 25<sup>th</sup> of March 2015, Cabernet Sauvignon hand harvested on the 29<sup>th</sup> and 30<sup>th</sup> of March 2015

### Vineyard description:

The Crayères vineyard is located at the top of a north-south limestone ridge in Wrattonbully, 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 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 2015 growing season started early, with dry and mild weather favouring slow but very good flowering and fruit set in all varieties. For the red varieties, véraison was slow after an early start. The Crayères vineyard did not experience any severe heatwaves in 2015, apart from a couple of days reaching close to a maximum of 40 degrees in January and in February. The red varieties enjoyed very mild weather in the 8 to 9 weeks from véraison to harvest. 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 1,522 degree days, which is the average for Saint-Emilion (1,530 degree days). The slow-ripening 2015 growing season was excellent for all our red varieties, resulting in fruit with 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 potter fermenters for the Shiraz and the Cabernet Sauvignon, and in one-tonne fermenters for the Cabernet Franc. After fermentation and maceration, the must was pressed off skins and each variety was racked and aged in French oak barrels (average of 75% new oak) for 8 months. The Cabernet Sauvignon and Shiraz were then racked to 4,000L French oak foudres and aged for a final 14 months, whilst the Cabernet Franc stayed in barrels. After a very light egg fining in foudres and barrels, the wines were racked one final time to the blending tank, before bottling without filtration late February 2017. The Crayères Reserve 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 (60%),  
Shiraz (20%) and  
Cabernet Franc (20%).

### Closure:

High quality cork



Terre à Terre PTY LTD. ABN 78 147 922 316

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