

TERRE à TERRE

— CREATING CLASSIC —
— AUSTRALIAN WINES —

Terre à Terre Crayères Vineyard Reserve 2016

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 extraordinarily warm and dry 2016 vintage is the third release of this wine. It is a supremely elegant wine, with red and black berry fruit characters, and a perfect length.

Harvest date:

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

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 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 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:

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. After fermentation and maceration, the must was pressed off skins and each variety was racked and aged in French oak barrels (average of 84% new oak) for an average of eleven months. The varieties were then blended to a 5-year old 4,000L French oak foudre and aged for a further 17 months. After a very light egg fining in foudre, the wines were racked one more time in the blending tank, before bottling without filtration in mid-December 2018. 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 (68%), Shiraz (16%) and Cabernet Franc (16%).

Closure:

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



Terre à Terre PTY LTD. ABN 78 147 922 316

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