

# TERRE à TERRE

— CREATING CLASSIC —  
AUSTRALIAN WINES

## Terre à Terre Crayères Vineyard Shiraz 2014

The Crayères Vineyard Shiraz 2014 is the first release of this wine. This wine shows the true – and exemplary – potential of the Wrattenbully wine region as an extraordinary cool climate region for Australian Shiraz. The wine shows wonderful aromatic pepper, blackberry and juicy plum flavours, whilst the palate is very earthy with gorgeous supple and lingering tannins.

### Harvest date:

Shiraz was hand harvested on the 3<sup>rd</sup> of April 2014.

### 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 Shiraz was planted on rootstocks in 2008 using Australian 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 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 to start 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 an average of 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. The fruit was handpicked on the 3<sup>h</sup> of April 2014, and was of excellent quality.

### Winemaking:

The fruit was transported back to the Tapanappa winery in the Piccadilly Valley, Adelaide Hills before it was crushed and destemmed. The must was fermented in one Potter fermenter and three 1-tonne fermenters. After 24 days of fermentation and maceration, the must was pressed off skins and racked to 225L French oak barriques (70% new oak from Vallaurine in Côtes du Rhône, and 30% old barriques) where it aged for 12 months. The wine was then racked to a 5-year-old French oak 4,000L 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 3<sup>rd</sup> of December 2015. 9% of 2014 reserve Cabernet Sauvignon from the Crayères vineyard was added to the final blend before bottling.

### Cellaring Potential:

15-20 years

### Food Pairing ideas:

Grilled beef sirloin with tarragon,  
oven baked pumpkin with sage.

### Grape Varieties:

Shiraz (91%) and  
Cabernet Sauvignon (9%)

### Closure:

Stelvin



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