

TERRE à TERRE

— CREATING CLASSIC —
AUSTRALIAN WINES —

Terre à Terre Crayères Vineyard Shiraz 2015

The Crayères Vineyard Shiraz 2015 is the second release of this wine. Our 2015 Shiraz confirms the potential of the Wrattenbully wine region as an extraordinary cool climate region for Australian Shiraz, in the vein of the great Shiraz from the Pyrenees and the Grampians regions in Victoria. The 2015 vintage wine shows bright blackberry and juicy plum flavours, whilst the palate is very earthy with gorgeous supple and lingering tannins.

Harvest date:

Shiraz hand harvested on the 17th of March 2015.

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 km² 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 2015 growing season started early with very good but slow flowering conditions followed by quite warm January and February without any severe heatwaves; however, the weather was very mild from véraison to harvest for our Cabernet Franc 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 1,522 degree days, which is lower than the average for Saint Emilion (1,530 degree days).

Winemaking:

We handpicked our Shiraz on the 17th of March 2015, picking yields of 9 tonnes per hectare, after bunch thinning at véraison down to 10 bunches per vine. The Shiraz was fermented in an 8-tonne potter fermenter and one small 1-tonne tub (which had 50% whole bunches), with plunging 4 times during fermentation. After 26 days of cold maceration, fermentation and post fermentation maceration, the wine was pressed off to 50% new Vallaurine barrels (Rive Droite and Rive Gauche) and 50% old French barrels, where it aged for 8 months. The wine was then transferred to a 4-year-old French oak foudre where it aged for a further 14 months. After a light egg white fining, the wine was bottled without filtration in late February 2017.

Cellaring Potential:

15-20 years

Food Pairing ideas:

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

Grape Varieties:

Shiraz (100%)

Closure:

Stelvin



Terre à Terre PTY LTD. ABN 78 147 922 316

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