

TERRE à TERRE

— CREATING CLASSIC —
— AUSTRALIAN WINES —

Terre à Terre Crayères Vineyard Shiraz 2016

The Crayères Vineyard Shiraz 2016 is the third release of this wine. Our 2016 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. The 2016 vintage wine shows superb blackberry and liquorice, very spicy and peppery aromatics and the palate is, as always, showing a great length.

Harvest date:

Shiraz was hand harvested on the 15th of March 2016.

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 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. For the first time we collected data from the weather station in the Crayères vineyard. It shows 1,791 degree days from October 2015 to April 2016, which is significantly higher than average.

Winemaking:

We handpicked our Shiraz on the 15th of March 2016. We had yields of 7.5 tonnes per hectare, after thinning one bunch out of two at véraison. 12% Cabernet Franc fruit from the Crayères Vineyard was added to the Shiraz for the first time, and the grapes were co-fermented in a potter fermenter with boards keeping the cap submerged. After one full month of cold maceration, fermentation and post fermentation maceration, the wine was pressed off skins and transferred to French oak barrels (48% new). After 10 months in barrel, the wine was transferred to a 5-year-old French oak foudre where it aged for a further 18 months. After a light egg white fining, the wine was bottled without filtration in early December 2018.

Cellaring Potential:

15-20 years

Food Pairing ideas:

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

Grape Varieties:

Shiraz (88%) and
Cabernet Franc (12%).

Closure:

Stelvin



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