

TERRE à TERRE

— CREATING CLASSIC AUSTRALIAN WINES —

Terre à Terre Rouge 2014

The 2014 Rouge is the first release of our red blend from our Crayères Vineyard. This blend is probably one of the most independent-minded wines of our range, demonstrating how well Shiraz and Cabernet Franc work together in an *assemblage*. The aromas are floral and of classic blackberry fruit, and the palate shows very soft tannins with great length.

Harvest date:

Shiraz was hand harvested on the 3rd of April 2014, Cabernet Sauvignon hand harvested on the 7th and 8th of April 2014, Cabernet Franc hand harvested on the 8th of April 2014.

Vineyard description:

The Crayères vineyard is located at the top of a north-south limestone ridge in Wrattontully, 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 Franc and Shiraz were 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 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.

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 1-tonne fermenters and one potter fermenter. After fermentation and maceration, the must was pressed off skins and racked to old French oak *barriques* for the Cabernet Sauvignon and the Shiraz, and to a new 4,300L foudre for the Cabernet Franc (subsequently racked to a 2-year-old foudre after 12 months). The wine was racked off lees to tank and the final blend was egg-white fined before being bottled without filtration on the 3rd of December 2015.

Cellaring Potential:

8-12 years

Food Pairing ideas:

Roasted Poularde de Bresse stuffed with lobster meat, potatoe purée *à la* Joël Robuchon.

Baked garlic pork tenderloin in creamy mushroom sauce, polenta with *Parmigiano* cheese.

Grape Varieties:

Cabernet Franc (60%), Cabernet Sauvignon (12%) and Shiraz (28%)

Closure:

Stelvin



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