

TERRE à TERRE

— CREATING CLASSIC AUSTRALIAN WINES —

Terre à Terre Rouge 2015

The 2015 Rouge is the second release of our red blend from the Crayères Vineyard. This is probably one of the most independent-minded wines of our range, demonstrating how well Shiraz, Cabernet Sauvignon and Cabernet Franc work together in a blend. The aromas are different to the 2014, with more fruit and spice. The palate is more generous than the 2014, with very soft of mulberry fruit and mellowed tannins and great length.

Harvest date:

Shiraz was hand harvested on the 17th of March 2015, Cabernet Franc hand harvested on the 25th of March 2015 and Cabernet Sauvignon hand harvested on the 29th and 30th 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 Cabernet Franc 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:

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 open top fermenters. After fermentation and maceration, the must was pressed off skins and racked to old French oak barriques, where it aged for 8 months. It was then racked off lees to a two-year old 4,300L French oak foudre where it aged for a further 14 months. The wine was racked off lees to tank and the final blend was egg-white fined before being bottled without filtration in late February 2017.

Cellaring Potential:

8-12 years

Food Pairing ideas:

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

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

Grape Varieties:

Cabernet Franc (20%), Cabernet Sauvignon (36%) and Shiraz (44%)

Closure:

Stelvin



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