

TERRE à TERRE

— CREATING CLASSIC —
— AUSTRALIAN WINES —

Terre à Terre Wrattonbully RED 2016

The Wrattonbully RED 2016 is the third release of our red blend from our Crayères Vineyard (previously labelled as Rouge). This is probably one of the best value Australian wines available, spending 28 months in French oak (40% new). It demonstrates how well Shiraz and Cabernet Franc work together in a blend. The aromas are different to the 2014 and 2015, with more ripe fruit and aromatic spice. The palate is seriously structured and lengthy, a truly great Australian blend.

Harvest date:

Shiraz hand harvested on the 15th of March 2016, Cabernet Franc hand harvested on the 22nd of March 2016, Merlot hand harvested 31 March 2016.

Vineyard description:

The Crayères vineyard is located at the top of a north-south limestone ridge in Wrattonbully, 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 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:

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 French oak barriques (40% new), where it aged for 10 months. An additional 12% Merlot from the Summertown Vineyard in Piccadilly Valley was then added while racking off lees to a three-year old 4,300L foudre where the final blend aged for a further 18 months. The wine was egg-white fined before being bottled without filtration in early December 2018. Only 630 dozen were produced.

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 (46%),
Shiraz (42%) and Merlot (12%)

Closure:

Stelvin



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