

# Terre à Terre Crayères Vineyard Cabernet Franc Shiraz 2019

The Crayères Vineyard Cabernet Franc Shiraz 2019 is the second vintage of this unique blend, and the fifth vintage of our Cabernet Franc dominant wines. The moderately warm and dry 2019 vintage provided ideal conditions to ripen our Crayeres Vineyard Cabernet Franc and Shiraz. The wine is unique, with floral characters and tannin structure from the Cabernet Franc, and ripe blackberry core fruit on the mid palate. It is a very charming and seductive wine.

#### Harvest date:

Shiraz hand harvested on the  $19^{th}$  and  $20^{th}$  of March 2019, and Cabernet Franc hand harvested on the  $26^{th}$  of March 2019.

## 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:

2019 was a moderately warm vintage (the ninth warmest since 1968). It was another dry vintage, close to 2016 in terms of average rainfall during the growing season. Good rainfall in December brought welcome relief without interfering with fruitset in the Cabernet Franc and Shiraz. Temperatures post véraison (February and March) were on average, i.e. perfect for the varieties grown in the Crayères Vineyard.

## Winemaking:

The fruit was transported back to the Tapanappa winery in the Piccadilly Valley, Adelaide Hills before it was crushed and destemmed. The must was fermented separately in larger potter fermenters and smaller open-top fermenters. After fermentation and maceration, the must was pressed off skins and each variety went through malolactic in tank. At the end of malolactic in late 2019, the wines were racked and aged in French oak barrels (average of 11% new oak) for 8 months, before being racked and aged for a further eleven months in old oak foudres (4,000L). After a light egg fining in oak, the wines were racked one more time in the blending tank, before bottling without filtration mid 2021.

## **Cellaring Potential:**

8-12 years

#### Food Pairing ideas:

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

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

#### **Grape Varieties:**

Cabernet Franc (68%) and Shiraz (32%)

#### **Closure:**

Stelvin

