

TERRE à TERRE

— CREATING CLASSIC —
— AUSTRALIAN WINES —

Terre à Terre Crayères Vineyard Cabernet Franc 2020

The Crayères Vineyard Cabernet Franc 2020 is the seventh vintage of our Cabernet Franc dominant wines. The relatively cool 2020 vintage conditions provided the perfect framework to produce high quality fruit for our Crayères Vineyard Cabernet Franc. The stems also ripened well in these cool conditions allowing us to use 30% wholebunch fruit in the fermenters. We added a minimal 8% Shiraz to the final blend in order to lift the middle palate, and the result is a very fragrant wine, with seductive floral scents and lifted stalky characters. The tannin structure from the Cabernet Franc is enhanced by the use of stems in the fermenters and the fruit flavours are initially subdued, but come to the fore as the wine unfolds in the glass, giving us a very charming and seductive wine.

Harvest date:

The Cabernet Franc was hand harvested on the 7th of April 2020.
The Shiraz was hand harvested on the 30th of March 2020.

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 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:

2020 was a relatively cool vintage in Wrattenbully. It was also relatively dry, with 76% of average rainfall over the growing season. Good rainfall in late November interfered with flowering and fruit set of all the varieties, leading to very low yields. Temperatures post véraison (February and March) were lower than average, and these mild summer weather conditions were perfect for ripening our Cabernet Franc.

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 Spring 2020, the wines were racked and aged in French oak barrels (average of 30% new oak) for 12 months. After a light egg fining in oak, the wines were racked before bottling without filtration.

Cellaring Potential:

8-12 years

Food Pairing ideas:

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

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

Grape Varieties:

Cabernet Franc (92%) and Shiraz (8%)

Closure:

Stelvin



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