

TERRE à TERRE

— CREATING CLASSIC —
AUSTRALIAN WINES

Terre à Terre Crayères Vineyard Cabernet Sauvignon Shiraz 2020

The Crayères Vineyard Cabernet Sauvignon Shiraz 2020 is our third vintage of this classic Australian blend following the long-established tradition of fine Australian Cabernet Shiraz wines – and it is also the tenth vintage of our Cabernet Sauvignon dominant release. The very mild vintage conditions provided the perfect slow ripening framework for Cabernet Sauvignon and Shiraz in Wrattenbully. The resultant wine is classic Australian, with rich fruit berry characters and strong tannins, but a lovely, soft texture. It will build a very balanced palate structure over the years.

Harvest date:

The Shiraz was hand harvested on the 30th of March 2020.
The Cabernet Sauvignon was hand harvested on the 6th and 7th of April 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 Sauvignon was planted on rootstocks in 2004 using the Reynella and CW44 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 Shiraz and Cabernet Franc vines were planted in 2008 at the same density, using Australian clones on rootstocks. 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 all the varieties, leading to very low yields. Temperatures post véraison (February and March) were lower than average. These mild summer weather conditions were perfect for the varieties grown in the Crayères Vineyard.

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 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 old French oak barrels for 12 months. After a light egg fining in oak, the wines were racked in the blending tank before bottling without filtration.

Cellaring Potential:

15-20 years

Food Pairing ideas:

Alain Ducasse' Boeuf Bourguignon and fresh Tagliatelles "au beurre"

Rack of Saltbush lamb roasted with rosemary and mild chillies, medley of baby carrots and small potatoes

Grape Varieties:

Cabernet Sauvignon (81%)
Shiraz (19%)

Closure:

Stelvin



Terre à Terre PTY LTD. ABN 78 147 922 316

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