

TERRE à TERRE

— CREATING CLASSIC
AUSTRALIAN WINES —

Terre à Terre Crayères Vineyard Cabernet Franc 2021

The Crayères Vineyard Cabernet Franc 2021 is the seventh vintage of our Cabernet Franc dominant wines. The mild 2021 vintage conditions provided the perfect framework to produce high quality fruit for our Crayères Vineyard Cabernet Franc. We added a minimal 9% Shiraz to the final blend in order to lift the middle palate, and the result is a very classic Cabernet Franc wine with floral aromas and very fine Shiraz black fruit on the mid palate.

Harvest date:

The Cabernet Franc was hand harvested on the 31st of March and the 7th of April 2021. The Shiraz was hand harvested on the 25th of March 2021.

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:

2021 provided perfect growing conditions in Wrattenbully, slightly cooler than the 40-year average at 1,469 degree days. We saw a good early Spring rainfall, warm and dry November and very mild post veraison weather conditions compared to long term average. 2021 is a classic vintage for Wrattenbully, in line with 2019 and 2020.

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 2021, the wines were racked and aged in French oak barrels and old oak foudre for 14 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 *à la* Joël Robuchon

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

Grape Varieties:

Cabernet Franc (91%) and Shiraz (9%)

Closure:

Stelvin



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