

TERRE à TERRE

— CREATING CLASSIC AUSTRALIAN WINES —

Terre à Terre Crayères Vineyard Reserve 2019

The Crayères Vineyard Reserve is the classic Australian blend, a Cabernet (Sauvignon and Franc) and Shiraz assemblage, following the long-established tradition of Cabernet Shiraz fine Australian wines. It is made every year using the best parcels of Cabernet Sauvignon, Shiraz and Cabernet Franc from our estate vineyard. The moderately warm and dry 2019 vintage is the fifth release of this wine. It is an eminently Australian wine style, with black and red fruit and floral aromas, velvety tannins and superbly balanced palate texture.

Harvest date:

Shiraz hand harvested on the 19th and 20th of March 2019, Cabernet Franc hand harvested on the 26th of March 2019, Cabernet Sauvignon hand harvested on the 3rd and 4th of April 2019.

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:

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 but did interfere with flowering and fruit set for the Cabernet Sauvignon, reducing yields. 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 Tiers winery in the Piccadilly Valley, Adelaide Hills before it was crushed and destemmed. The must was fermented in potter fermenters. After fermentation and maceration, the must was pressed off skins and each variety was racked in tanks for malolactic fermentation. Early Spring 2019, all varieties were racked off gross lees in oak and aged in French oak barrels (100% new oak) for seven months. The varieties were then blended to a 5-year old 4,000L French oak foudre and aged for a further twelve months. After a very light egg fining in foudre, the wines were racked one more time in tank, before bottling without filtration in June 2021. The Crayères Reserve is aged in bottle for 24 months before release.

Cellaring Potential:

20-30 years

Food Pairing ideas:

Roasted beef fillet with traditional gratin dauphinois.

Grape Varieties:

Cabernet Sauvignon (62%), Shiraz (19%) and Cabernet Franc (19%).

Closure:

High quality cork, guaranteed no cork taint (OneByOne technology).



Terre à Terre PTY LTD. ABN 78 147 922 316

Xavier Bizot: xavier@terreaterre.com.au • Lucy Croser: lucy@terreaterre.com.au

PO Box 273, Crafers South Australia 5152 • Web: www.terreaterre.com.au • Wholesale: www.terroir-selections.com.au