

TERRE à TERRE

— CREATING CLASSIC —
— AUSTRALIAN WINES —

Terre à Terre Crayères Vineyard Reserve 2020

The Crayères Vineyard Reserve is the classic Australian blend, a Cabernet 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 and Shiraz from our estate vineyard. The low yields of the 2020 vintage did not allow us to allocate Cabernet Franc to the blend. The very mild vintage conditions provided the perfect slow ripening framework for Cabernet Sauvignon and Shiraz in Wrattenbully. It is an eminently Australian wine style, with black and red fruit and floral aromas, velvety tannins and superbly balanced palate texture.

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 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 red varieties.

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 2020, all varieties were racked off gross lees in oak and aged in French oak barrels (100% new oak) for fourteen months. After a very light egg fining in foudre, the wines were racked in tank, before bottling without filtration in February 2022. 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 (78%) and Shiraz (22%).

Closure:

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



Terre à Terre PTY LTD. ABN 78 147 922 316

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