

TERRE à TERRE

— CREATING CLASSIC —
— AUSTRALIAN WINES —

Terre à Terre Crayères Vineyard Cabernet Franc 2022

The Crayères Vineyard Cabernet Franc 2022 is the eighth vintage of our Cabernet Franc dominant wines. The mild 2022 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 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 6th of April 2022.
The Shiraz was hand harvested on the 28th and 29th of March and the 1st of April 2022.

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:

2022 was the third in a series of cooler vintages in Wrattenbully, slightly warmer than the 40-year average at 1,566 degree days with lower rainfall than average. Temperatures post veraison were on average, favoring a slow ripening. This was a classic cool Australian vintage and the Cabernet Franc fruit was superb.

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 2022, the wines were racked and aged in French oak barrels and old oak foudre for 14 months. After a light cross flow filtration, the wines were racked before bottling.

Alcohol: 14.5%

Cases: 2150 six packs produced

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 (91%) and Shiraz (9%)

Closure:

Stelvin



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