

TERRE à TERRE

— CREATING CLASSIC —
— AUSTRALIAN WINES —

Terre à Terre Crayères Vineyard Cabernet Sauvignon Shiraz 2022

The Crayères Vineyard Cabernet Sauvignon Shiraz 2022 is our fifth vintage of this classic Australian blend following the long-established tradition of fine Australian Cabernet Shiraz wines – and it is also the twelfth vintage of our Cabernet Sauvignon dominant release. 2022 was a mild vintage and provided the perfect slow ripening framework for Cabernet Sauvignon and Shiraz in Wrattobully. The wine is classically Australian, with black fruit characters and peppery notes from the cool climate Shiraz, and velvety tannins and a lovely soft texture from the Cabernet Sauvignon.

Harvest date:

The Shiraz was hand harvested on the 28th, 29th of March and the 1st of April 2022. The Cabernet Sauvignon was hand harvested on the 11th and 12th of April 2022.

Vineyard description:

The Crayères vineyard is located at the top of a north-south limestone ridge in Wrattobully, 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:

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

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 fermentation in tank. At the end of malolactic in Spring 2022, the wines were racked and aged in old French oak barrels and in old foudres for 14 months. After a light cross flow filtration, the wines were racked in the blending tank before bottling.

Alcohol: 14.5%

Cases Produced: 4,650 six packs

Cellaring Potential:

15-20 years

Food Pairing ideas:

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

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

Grape Varieties:

Cabernet Sauvignon (57%)
Shiraz (43%)

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