

# TERRE à TERRE

— CREATING CLASSIC AUSTRALIAN WINES —

## Terre à Terre Crayères Vineyard Cabernet Franc 2023

The Crayères Vineyard Cabernet Franc 2023 is the ninth vintage of our Cabernet Franc dominant wines. The 2023 vintage was cool and wet, and the long time between veraison and harvest allowed us to ripen the well exposed bunches to perfection. We added 8% Shiraz to the final blend to lift the middle palate. The 2023 vintage is a classic example of the variety, with a subtly perfumed nose and a ripe red berry fruit palate with a hint of tobacco spice.

### Harvest date:

The Cabernet Franc was hand harvested on the 13<sup>th</sup> of April 2023.  
The Shiraz was hand harvested on the 12<sup>th</sup> and 13<sup>th</sup> of April 2023.

### 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 km<sup>2</sup> 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:

2023 was a very cool vintage, even cooler than the infamous 2011 vintage. It was also relatively humid. The temperatures were evenly spread during the growing season and the rain was well dispersed. Our continuous efforts to control yields during the growing season, and the long time between veraison and harvest, allowed us to ripen our Cabernet Franc to perfection. The wine has a bright ruby red colour, intense floral aromatics, fine tannins and very balanced palate expression of raspberries and tobacco spice.

### 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 2023 the wines were racked and aged in French oak barrels (20% new oak) and an old oak foudre for 14 months. After a light cross flow filtration, the wines were racked before bottling.

**Alcohol:** 14.5%

**Cases:** 1,250 six packs produced

**RRP:** \$35

### 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 (92%) and Shiraz (8%)

### Closure:

Stelvin



**Terre à Terre PTY LTD. ABN 78 147 922 316**

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