

TERRE à TERRE

— CREATING CLASSIC —
— AUSTRALIAN WINES —

Terre à Terre Crayères Vineyard Reserve Cabernet Shiraz Franc 2022

The Crayères Vineyard Reserve Cabernet Shiraz Franc is the classic Australian blend, a Cabernet (Sauvignon and Franc) and Shiraz assemblage, a blend following the long-established tradition of fine Australian fine wines. It is made every year using the best parcels of Cabernet Sauvignon, Shiraz and Cabernet Franc from our estate vineyard. The mild vintage conditions provided the perfect slow ripening framework for Cabernet Sauvignon, Cabernet Franc 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 28th, 29th of March and the 1st of April 2022.
The Cabernet Franc was hand harvested on the 6th 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 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:

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, 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 potter 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 new French oak barrels for fourteen months, before being blended in old oak foudres for 6 months. It was bottled mid 2024. The Crayères Reserve Cabernet Shiraz Franc was aged in bottle for 18 months before release.

1,850 cases of 6 made

Cellaring Potential:

20-30 years

Food Pairing ideas:

Roasted Prosciutto wrapped beef eye fillet with traditional gratin dauphinois.

Grape Varieties:

Cabernet Sauvignon (66%),
Shiraz (17%) and
Cabernet Franc (17%).

Closure:

Stelvin



Terre à Terre PTY LTD. ABN 78 147 922 316

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14.5% alc/v



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