

# TERRE à TERRE

— CREATING CLASSIC —  
— AUSTRALIAN WINES —

## Terre à Terre Crayères Vineyard Shiraz Cabernet Cabernet Franc 2024

The Crayères Vineyard Shiraz Cabernet Cabernet Franc 2024 is our seventh vintage of this classic Australian blend, following the long-established tradition of fine Australian Shiraz and Cabernet blends. 2024 was a mild and dry vintage, creating the perfect framework for the production of fine Cabernet Sauvignon and Shiraz wines in Wrattobully. The wine displays ripe fruit flavours, with violet aromas, mulberry and blackberry fruit, and earthy black olive characters.

### Harvest date:

The Shiraz was hand harvested on the 19<sup>th</sup> of March 2024.

The Cabernet Franc was hand harvested on the 19<sup>th</sup> and 20<sup>th</sup> of March 2024.

The Cabernet Sauvignon was hand harvested on the 20<sup>th</sup> and 21<sup>st</sup> of March 2024.

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

The 2024 vintage started very cool and wet in our Crayères Vineyard, which lasted until the end of January, with warmer temperatures and drier conditions in February and March during the lead up to harvest. The warmer summer conditions, combined with our efforts to control yields and manage an open canopy and spread the fruit evenly, allowed us to ripen Shiraz, Cabernet Sauvignon, and Cabernet Franc grapes to perfection.

### 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 2024, the wines were racked and aged in French oak barrels (12% new oak) and in old foudres for 15 months. After a light cross-flow filtration, the wines were racked in the blending tank before bottling.

**Alcohol:** 14.5%

**Cases:** 5,000 cases of 6 produced

### 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:

Shiraz (43%), Cabernet Sauvignon (38%) and Cabernet Franc (19%)

### Closure:

Stelvin



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

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