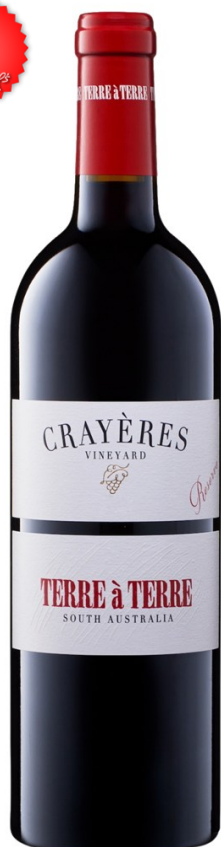




Terre à Terre

From Wrattenbully's limestone ridge, this Reserve marries Cabernet Sauvignon's poise with Shiraz's flesh for a polished, graphite-lined red, layered with dark berries, subtle cedar and impressive drive.

EST. 2004
TERRE à TERRE



Crayères Vineyard Reserve 2018

Adelaide Hills, Australia

Region and Vineyards

Wrattenbully sits in South Australia's Limestone Coast, north of Coonawarra, where shallow **terra rossa** over limestone and cool nights craft structured, fragrant reds. Maritime influences temper summer warmth, preserving acidity and building fine tannins. The Naracoorte Ranges' caves and porous limestone underpin the region's hallmark freshness and detail.

Crayères Vineyard crowns a north-south limestone ridge. The site's clay-rich terra rossa promotes nutrient uptake while limestone acts as a moisture reserve. Cabernet Sauvignon (Reynella, CW44) was planted in 2004 on rootstocks at an unusually high density for the area—4,444 vines/ha, 1.5-metre rows—enhancing canopy control and fruit exposure. Shiraz and Cabernet Franc followed in 2008 at the same density. A low 50 cm fruiting wire captures radiated heat, aiding ripening in this cool-leaning locale. Natural limestone caves beneath the vineyard inspired its name, a nod to Champagne's chalk cellars.

Winemaking

Hand harvest in 2018 spanned 19-26 March: Shiraz (19 March), Cabernet Franc (20 March), and Cabernet Sauvignon (26 March). Fruit travelled to the Tiers winery (Piccadilly Valley) for crushing and destemming prior to fermentation in open potter fermenters. After maceration and gentle pressing, each variety aged ~9 months in French oak barrels averaging **74% new**.

The components were then blended into a seasoned 4,000 L French oak foudre for a further nine months, harmonising oak and tannin while protecting fruit purity. A very light egg fining in foudre preceded racking to tank and bottling **unfiltered** in May 2020. The wine rested a minimum of 18 months in bottle before release. Closure is a high-quality, taint-free OneByOne cork; projected cellaring 20-30 years.

Alcohol :14,50 %

Composition: 58% Cabernet
Sauvignon, 31% Syrah, 11%
Cabernet Franc



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Tasting Notes

- **Color:** Deep ruby with a vibrant rim, excellent clarity and medium-high concentration.
- **Aroma:** Blackcurrant, blackberry and mulberry layered with red cherry; cedar, cacao nib and graphite; hints of bay leaf, tobacco, violets and a cool limestone lift.
- **Palate:** Medium-to-full-bodied yet poised; silky entry, a Cabernet-driven core of cassis and black cherry framed by fine, powdery tannins. Shiraz adds plum-rich mid-palate and gentle spice; Cabernet Franc brings aromatic lift. Fresh acidity, discreet oak toast and a long, mineral-etched finish.

Did you know?

Crayères Vineyard takes its name from the **limestone caves** beneath the site—an Australian echo of the chalk "crayères" in Champagne, home region of co-founder Xavier Bizot. This subterranean geology is central to the vineyard's water regulation and the wine's lifted, stony finish.

Wine Pairing Ideas

- **Roast beef fillet with gratin dauphinois:** The wine's ripe black fruit and fine tannins complement tender beef; acidity cuts the gratin's creaminess.
- **Lamb saddle with rosemary and black olive tapenade:** Herbal savoriness mirrors bay and tobacco tones; saline olives highlight the mineral finish.
- **Grilled porcini with polenta and pecorino:** Umami mushrooms embrace cedar/cacao notes; firm structure balances the dish's richness.
- **Kangaroo loin with native pepperberry jus:** Lean game suits the wine's precision; spice keys into Shiraz warmth without overwhelming freshness.



Robert Parker (RP) : **94 Points** (2018)

The 2018 Crayères Vineyard Reserve is a barrel selection of Cabernet Sauvignon (58%), Shiraz (31%) and Cabernet Franc (11%). The wine was matured in French oak (74% new) for nine months, after which time it was moved to an old French foudre for a further nine months. It was then matured for 18 months in glass prior to release. So, to the wine. The time in oak has fortified the tannins, which are firm and unbending at this early stage—I say "early," knowing full well that five years is maturity enough, however this wine doesn't seem to have unfurled from its first clench of youth. The wine is mineral, gray in countenance (silt, graphite, peppercorns, etc.) and still coming together. It will be a beauty, but the tannins have locked it up for now. Either decant it for a good hour or more prior to drinking young, or be patient and cellar it for 5 or 10 years.

