

TAPANAPPA

A U S T R A L I A

TAPANAPPA 2019 TIERS VINEYARD CHARDONNAY

History Of The Vineyard

In 1978 Brian Croser selected the Piccadilly Valley in the centre of the Adelaide Hills as the best terroir to grow Chardonnay for Petaluma Chardonnay and Pinot Noir and Chardonnay for Croser sparkling wine.

The first vineyard planted in the Adelaide Hills since the 19th century, The Tiers Vineyard is in the centre of the Piccadilly Valley at 450 metres elevation next to the Tapanappa Winery and the Croser family home.

The Tiers Vineyard was planted in 1979 with the OF Chardonnay clone, a Californian derived clone with its roots in the mists of Mersault. This clone known as FPS 02A was eliminated from California because it was suspected of carrying leaf roll virus, despite recognition of its superior winemaking qualities. It doesn't have leaf roll, we are lucky to have it and it is ideally suited to the distinguished site of The Tiers Vineyard.

The Tiers Vineyard is 3 hectares of 38 year-old Chardonnay on closer spacing of 3,330 vines/hectare with vertical canopy, the first Australian mainland vineyard on this labour intensive configuration.

The Piccadilly Valley is the second coolest (after Foggy Hill at Parawa) and highest rainfall viticultural sub-region in South Australia and with an average heat summation for the growing season of just 1172°C days and an annual rainfall in excess of 1200 mm. The mean temperature of the hottest month January is 17.7°C. The Piccadilly Valley is a homo-clime of Dijon in Burgundy.

The soils in the Tiers Vineyard are free draining red-brown clay loams with a high content of clay (50%+) and of rock fragments. The 1600 million year-old Calc-silicate parent-rock of the soil was brought to surface by an ancient fault beneath Tiers Vineyard and small portions of the neighbouring properties.

From 2005 Ann Croser, the owner, has agreed to divide the crop of the Tiers Vineyard between Petaluma and Tapanappa. Tapanappa selects its Tiers Chardonnay fruit from the thinner and rockier soils on the top of the slope and Petaluma harvests the belly of the slope.

Vintage Notes

In 2019 we celebrated the 40th birthday of the wonderful Tiers Vineyard, a truly distinguished site.

The defining moments of the 2019 vintage were at fruit set at the end of November.

Cold, windy and wet weather disrupted the flowering process and resulted in a tiny crop, the smallest since 2014. In 2019 vintage, the yield from Tiers Vineyard was 60% of average, a mere 4 tonnes/hectare.

2019, although warmer than average, was a return to more moderate vintage conditions than 2016 or 2018. The growing season heat summation at the Tiers Vineyard was 1464 °C-days versus the average of 1093°C-days. Growing season rainfall was just 75% of average.

In summary 2019 is a very high quality, warm and dry vintage, honouring the time-tested aphorism *“the best quality wine is made from a cool climate vineyard in a warm year.”*

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2019 Tiers Chardonnay was hand harvested on the 18th of March at a sugar level of 23.6 Brix, pH 3.1, total acid (cold stable) of 6.3gpl and a high natural malic acid content of 2.83gpl.

Winemaking Notes

The Tiers Old Chardonnay was hand harvested into shallow trays and cooled to 2°C in the cold room at Tapanappa Winery, adjacent to the vineyard. The whole bunches of Tiers Chardonnay were tipped from the trays into the Willmes Merlin airbag press. The juice was gently pressed from the bunches, into a settling tank. After a short gravity settling the partially clarified juice and its fluffy lees were racked to French Vosges oak barriques, 33% new and the balance 1 and 2 use.

The Tiers Chardonnay was seeded with our own yeast culture and allowed to ferment in the cool air temperature of the Piccadilly Valley autumn.

None of the 2019 Tiers Old Chardonnay went through malo-lactic fermentation because of the warmer than average vintage and the whole was allowed to sit on full fermentation lees until clear racking in January of 2020.

2019 Tiers Chardonnay was bottled in February 2020.

The “in bottle” analysis of Tapanappa 2019 Tiers Vineyard Chardonnay is;

Alcohol	14.4%
pH	3.02
Total Acid	7.8gpl

The Taste of the Wine

Because of the small crop, 2019 Tiers Chardonnay is exquisitely concentrated.

Pale green/lemon in colour, the aroma is of nectarine, green fig and the bouquet is of subtle yeast and faint oak spice.

Absolutely typical of Tiers, the wine has a significant texture.

The aromas and flavours are tightly wound in this young Chardonnay and it will take some time to fully open up.

The bright finishing acid and slight grape fruit bitterness lend a suitable end to the sweet fruit core of the wine.

2019 Tapanappa Tiers Chardonnay is “a very ageworthy expression of this unique Australian terroir”.

Winemaker

Brian Croser

Bottled February 2020. Only 225 dozen grown and made.