

TAPANAPPA

A U S T R A L I A

TAPANAPPA 2012 FLEURIEU PENINSULA PINOT NOIR

History Of The Vineyard

In 2003 the Croser family planted the first vines on their Maylands Farm, near Parawa at the apex of the Fleurieu Peninsula, half way between Victor Harbor and Cape Jervis. There are no other vineyards within 10 kilometres of this unique, very cool, foggy site, just 8 kilometres from the Great Southern Ocean.

The Foggy Hill Vineyard is 4 hectares of close spaced (1.5m x 1.5m) Dijon clone Pinot Noir on root stocks at 350m above sea level, planted on a north facing slope of sandy loam and clay over the 67 million year old laterite parent rock.

The younger 2 hectares of Bernard (Dijon) clones 115 and 777 were planted in 2006 and are called Block 2. The grapes have been kept separate from those of the original 2003 planting to produce this Parawa Fleurieu Peninsula Pinot Noir.

Vintage Notes

2012 was a slightly warmer vintage at Parawa because of a warm spring but was followed by a cool summer. Foggy Hill received 1205°C days of heat over the growing season against the long-term average of 1135°C days. The early heat accelerated the growth and fruiting processes at Parawa ensuring an early harvest but the cooler summer enhanced the aromatic Pinot Noir varietal character.

Winemaking Notes

The small black bunches of Block 2 Pinot Noir were hand harvested on the 2nd of March, 3 weeks before the normal harvest date. They were transported to the Petaluma winery in the Piccadilly Valley where the grapes were de-stemmed, crushed and chilled to 1 tonne open fermentation tubs containing 10% chilled whole bunches.

A four-day cold maceration preceded the initiation of fermentation. Fermentation took 8 days of daily hand plunging and reached a peak of 32°C. At the completion of fermentation the tubs were sealed down for a further 8 days of maceration on the skins.

The tubs were pressed gently in an airbag press and the wine was immediately gravitated to French oak barriques (30% new) with complete lees. The wine was left on full lees until the malo-lactic fermentation was complete. After malo-lactic fermentation the wine was clear racked and a small amount of SO₂ was added.

After 10 months in barrique, Tapanappa Fleurieu Peninsula Pinot Noir was clear racked and bottled on the 20th of February 2013.

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The in bottle analysis is:

Alcohol	13.8%
pH	3.51
Total Acid	6.5gpl
Volatile Acid	0.59gpl
Sugar	0.45gpl

The Taste of the Wine

2012 Tapanappa Fleurieu Peninsula Pinot Noir is the product of a slightly warmer than average vintage from the very cool Foggy Hill Parawa site.

The colour is moderate to intense reflecting the sunny vintage effect on berry pigmentation.

The fruit aroma is of strong black berry-fruits with estery floral and spicy edges which contribute to Pinot's "peacock's tail".

The palate has robust fruit flavour reflecting the aroma but with a definite tannin structure and persistence of flavours on the palate.

2012 Tapanappa Fleurieu Peninsula Pinot Noir is "*a pure expression of the unique Parawa, Fleurieu Peninsula terroir*".

Winemaker

Brian Croser

Bottled on the 20th of February 2013. Only 310 dozen grown and made.