

# TAPANAPPA

## A U S T R A L I A

### TAPANAPPA 2008 PINOT NOIR FROM FOGGY HILL VINEYARD

#### History Of The Vineyard

In February 2003, the Croser family purchased Maylands Farm at Parawa on the Southern Fleurieu Peninsula, just 8 kilometres from the Great Southern Ocean to the South. Maylands Farm was purchased with the specific intention of growing the finest “sea air, grass fed” prime lambs.

A review of the climate statistics and the slope geology and soil features of the farm quickly convinced Brian Croser that Maylands Farm provides a unique opportunity to grow the fastidious Pinot Noir variety. The 67 million year old ironstone of the top of the Fleurieu Peninsula at 350 metres above sea level has generated free draining soils of adequate fertility that support moderate vineyard capacity and low vigour vines. The climate is the coolest in South Australia at 1135°C days average heat summation for the growing season, and is cooler than Burgundy. The maritime climate of Foggy Hill has very cool days and relatively warm nights, which allows the vines to produce intense and fragrant aromas and flavours at moderate alcohol levels.

The North-facing slope of Foggy Hill was chosen for the first planting of vines in this special part of the Fleurieu Peninsula. Foggy Hill is named for the summer and autumn fogs that frequently roll up to the spine of the Fleurieu Peninsula from the Great Southern Ocean. By Christmas of 2003, 2 hectares of Foggy Hill were planted to 3 Bernard clones of Pinot Noir on devigorating rootstocks. The vineyard was planted with the intention of growing the grapes for the Tapanappa partnership.

The vines are intensively planted on very narrow rows (1.5m x 1.5m), or 4,444 vines/hectare, to allow 10cms between each shoot for maximum ventilation warmth and light. The fruiting cane is only 500mm's above the ground to take ripening advantage of ground warmth at night. A further 2 hectares of Pinot Noir were planted on Foggy Hill in 2006.

Dr. John Gladstones in his wonderful book “Viticulture and Environment” says of the area around Foggy Hill:

*“At least in climatic terms the lower Fleurieu Peninsula has arguably the best conditions of all in mainland South Australia for table wine production.”*

In the 2007 vintage, Tapanappa harvested the first grapes grown in the lower Fleurieu Peninsula, Tapanappa's 2007 Pinot Noir from Foggy Hill Vineyard, and the 2008 Pinot Noir from Foggy Hill Vineyard is a very worthy successor to the highly acclaimed first vintage.

#### Vintage Notes

2008 was warmer than average vintage at Foggy Hill, accumulating 1207°C days of heat during the growing season versus the average of 1135°C days. The 2008 harvest season was one of the driest on record.

The heat wave at the beginning of March, which decimated other wine regions, had little effect at Foggy Hill, where only 12 days of the 15-day heat wave reached 30°C and only 5 of those reached but did not exceed 35°C.

Perfect small bunches of Pinot Noir were hand harvested on the 13<sup>th</sup> and 14<sup>th</sup> of March and transported to the Petaluma winery in the Piccadilly Valley about one hour North of Foggy Hill. The harvest analyses of the three clones were quite similar and averaged 24 Brix (% sugar), pH 3.65 and total acid 6.5gpl.

#### Winemaking Notes

The three clones of Pinot Noir fruit were separately destemmed, crushed and chilled to 3°C, 50ppm of SO<sub>2</sub> was added and the must was placed into the 1 tonne open tub fermenters. The fermentation tubs were sealed down for 4 days for a cold maceration and were then seeded with a yeast strain selected from our own vineyards. Our own strain of malo-lactic bacteria was added at the same time. The tubs were hand plunged morning and night throughout the fermentation.

The fermentation on skins lasted 10 days and at its peak of activity reached 35°C for a two-day period. When all of the sugar was exhausted, the tubs were sealed down for a further 7 days of juice contact with the skins. The contents of the tubs were transferred to a small air bag press and drained and lightly pressed to barriques without any settling. A mixture of 30% new and the balance of one and two year use French oak barriques were used.

The wine was allowed to sit on lees until the malo-lactic fermentation was complete in September, after which it was racked and SO<sub>2</sub> was added before the wine was returned to barrique. After 8 months in barrique, the wine was clear racked in late December, given a light egg white fining, and was bottled without filtration in March 2009. The analysis of the bottled wine is: alcohol 13.8%, pH 3.68, total acid 5.8gpl, SO<sub>2</sub> 88ppm, and volatile acid 0.4gpl.

#### The Taste Of The Wine

Tapanappa 2008 Pinot Noir from Foggy Hill Vineyard is of medium plus colour intensity and cerise in hue. The aromas are ripe and exotically fragrant of preserved black cherries and mulled wine spices with a ripe mulberry component. The flavours are rich, sweet and spicy, and are balanced against the tannin and acid without the interference of alcohol. The tannins are significant, but soft and savoury, and the whole wine is melded into a complex but seamless fabric of aromas, flavours, and tastes and texture. This is the second exciting wine of the new Pinot Noir terroir at Maylands Farm at Parawa at the apex of the Fleurieu Peninsula, South Australia.

#### Winemaker

Brian Croser

*Bottled on the 11<sup>th</sup> of March 2009. Only 630 cases made. RRP \$50/bottle.*