

TAPANAPPA

A U S T R A L I A

TAPANAPPA 2009 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. At 350 metres above sea level, the 67 million year old ironstone of the top of the Fleurieu Peninsula has weathered to form free draining soils that support moderate 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 cool days and moderate nights, which allows the vines to produce intense and fragrant aromas and flavours at sensible alcohol levels.

The North-facing slope of Foggy Hill is named for the summer and autumn fogs that roll up to the spine of the Fleurieu Peninsula from the Great Southern Ocean. In 2003, 2 hectares of Foggy Hill were planted to 3 Bernard clones of Pinot Noir on devigorating rootstocks.

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 2009 Foggy Hill Vineyard Pinot Noir is a very worthy successor to the highly acclaimed first two vintages.

Vintage Notes

2009 was an exactly average temperature vintage at Foggy Hill accumulating 1135°C days of heat during the growing season. The 2009 harvest season was one of the driest on record. The heat wave at the end of January and beginning of February, which decimated other wine regions, had little effect at Foggy Hill where only 21 days exceeded 30°C for the year and only 6 reached 35°C.

Perfect small bunches of Pinot Noir were hand harvested on the 12th and 13th of March and transported to the Petaluma winery in the Piccadilly Valley about one hour north of Foggy Hill.

The three clones were destemmed, crushed and chilled separately after the addition of 10% of chilled whole bunches to the bottom of each of the open one tonne fermenting tubs. The harvest analyses of the three clones averaged 23.7 Brix (%sugar), pH 3.55 and Total Acid, 6.2gpl.

Winemaking Notes

The Pinot Noir fruit was destemmed crushed and chilled to 3°C, 50ppm of SO₂ was added and the must was placed into the 1 tonne 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 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 November after which it was racked and SO₂ 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 in March 2010. The analysis of the bottled wine is, alcohol 13.1%, pH 3.71, total acid 5.54gpl, SO₂ 90ppm, volatile acid 0.45gpl, sugar 0.07gpl.

The Taste Of The Wine

Tapanappa 2009 Foggy Hill Vineyard Pinot Noir is of medium colour intensity and is cerise in hue. The aromas are initially delicate and ethereal hinting at roses and their freshly cut stalks. More complex aromas emerge of dark chocolate and mocha and preserved cherries with a hint of anise. The flavours are sweet spicy and delicate and are poised against the tannin and acid in a savoury and linear structure. The alcohol remains unnoticed against the delicate but exotic water born flavours, the significant tannins and acid, beyond which the flavours are persistent.

This the third exciting wine of the new Pinot Noir terroir at Maylands Farm at Parawa at the apex of the Fleurieu Peninsula, South Australia. The style of the 2009 Foggy Hill Vineyard Pinot Noir is a more natural reflection of the terroir in a cooler year compared to the opulent 2008.

Winemaker

Brian Croser

Bottled on the 3rd of March 2010. Only 1200 cases made. RRP \$50/bottle.