

TAPANAPPA

A U S T R A L I A

TAPANAPPA 2010 FOGGY HILL VINEYARD PINOT NOIR

History Of The Vineyard

In 2003, the Croser family purchased Maylands Farm on the Southern Fleurieu Peninsula at Parawa, just 8 kilometres from the Great Southern Ocean. Maylands Farm was purchased to grow 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. The maritime climate of Foggy Hill has especially cool days and moderately warm nights, which allow 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 (1.5mx1.5m) or 4,444 vines/hectare to allow 10cms between each shoot for maximum ventilation warmth and light. The fruiting cane is only 0.5m 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 from the lower Fleurieu Peninsula, and the 2010 Foggy Hill Pinot Noir is a very worthy successor to the highly acclaimed first three vintages.

Vintage Notes

2010 was a warm vintage at Foggy Hill accumulating 1277°C days of heat during the growing season versus the average of 1135°C days. An unprecedented hot spell in November followed by a warm summer advanced the harvest into early March. 2010 vintage had 25 days over 30°C versus the average of 17.6days. Rainfall of 299mm’s for the growing season was just less than average of 318mm’s and the vines survived the warm growing season in good health. During the ripening period after veraison, only 4 days exceeded 30°C.

Perfect small bunches of Pinot Noir were hand harvested on the 4th and 5th of March and transported to the Petaluma winery in the Piccadilly Valley about one hour north of Foggy Hill.

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Two Dijon clones (115 and 777) were destemmed, crushed and chilled separately to open one tonne fermenting tubs containing 10% chilled whole bunches. The harvest analyses of the three clones averaged 24 Brix (%sugar), pH 3.60 and Total Acid, 6 gpl.

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 9 months in barrique the wine was clear racked in January and was bottled on February 18th 2011. The analysis of the bottled wine is, alcohol 13.2%, pH 3.68, total acid 5.7gpl, SO₂ 75ppm, volatile acid 0.78gpl, sugar 0.07gpl.

The Taste Of The Wine

Tapanappa 2010 Foggy Hill Pinot Noir is of medium colour intensity and is cerise in hue. The aroma of 2010 Foggy Hill Pinot Noir is of ripe fruit Pinot Noir without any hint of greener characters. Rich aromas of blackberry conserve with hints of rose and anise provide the fruit core with added complexity of earth and coffee. Despite its ripeness, 2010 Foggy Hill Pinot Noir retains the ethereal qualities attributable to the cool maritime terroir.

The flavours are sweet spicy and strong and are poised against the tannin and acid in a savoury structure. The alcohol remains unobtrusive against the powerful and slightly exotic flavours. This the fourth exciting wine from Foggy Hill Vineyard on Maylands Farm at Parawa at the apex of the Fleurieu Peninsula, South Australia. The style of the 2010 Foggy Hill Pinot Noir is a reflection of the terroir in a warm year compared to the more restrained 2009.

Winemaker

Brian Croser

Bottled on the 18th of February 2011. Only 900 cases made. RRP \$50/bottle