

TAPANAPPA

A U S T R A L I A

TAPANAPPA 2012 FOGGY HILL VINEYARD PINOT NOIR

History

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.

Vintage Notes

2012 was a wonderful vintage at Foggy Hill, warmer than average, accumulating 1204°C days of heat during the growing season versus the average of 1135° C days.

September to November was warmer and drier than average promoting bud burst and flowering, ensuring an early harvest.

The ripening months of December to March were cooler and drier than average allowing the development of the delicate aromas, flavours and subtle tannins of Pinot Noir grown in ideal conditions.

Perfect small bunches of Pinot noir were hand harvested from the 9 years-old vines on March the second and were delivered to the Petaluma Winery one and a half hours north of Foggy Hill in the Piccadilly Valley.

The harvest analysis of the 2012 Foggy Hill Pinot Noir was exceptional, averaging 24.5 Brix, pH 3.5 and Total Acid of 7gpl.

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Winemaking Notes

Three clones of Pinot Noir, Dijon clones 114, 115 and 777 from 9 years-old vines were destemmed, crushed and chilled separately to 0.8 tonne open fermenters containing 10% chilled whole bunches and with a small addition of sulphur dioxide.

The crushed and chilled Pinot Noir must and whole bunches were allowed to sit for 4 days in the 0.8 tonne fermenters, as a cold maceration before addition of our own yeast culture and malo-lactic bacteria.

Once fermentation had started the cap of skins was hand plunged on a daily basis, allowing the skins to reach a maximum of 32°C. The fermentation finished after 9 days of plunging and the young wine was allowed to sit in contact with the skins for a further 7 days before pressing.

The content of the fermenters was transferred to a small air-bag press and were drained and pressed as separate clones and immediately gravitated to barriques (30% new) with complete lees.

By the spring the malo-lactic fermentation was completed and the wines were clear racked and given a small addition of sulphur dioxide and returned to the same barriques.

After 10 months in barrique the clonal wines were again clear racked and then blended in preparation for bottling.

2012 Tapanappa Foggy Hill Pinot Noir was bottled under cork on the 15th of February 2013.

The in-bottle analysis is:

Alcohol	14.2%
pH	3.62
Total Acid	6.2gpl
SO ₂	90ppm
Volatile Acid	0.52gpl
Sugar	0.29gpl

The Taste of the Wine

Darker in colour than previous Foggy Hill Pinots, 2012 Foggy Hill is a deep and brooding young wine although the intensity of Pinot Noir fruit character is already very evident.

Ripe Pinot Noir aromas of black berry-fruits, exotic spice, anise and delicate florals have added complexity of earthy terroir derived characters.

What you smell is what you taste in this wine but with a core of sweet fruit on the middle palate and very definite and refined tannin finish.

The 2012 Tapanappa Foggy Hill is an example of what to expect from this unique terroir in an excellent warm vintage from mature vines.

Winemaker

Brian Croser

Bottled in February 2013. Only 730 dozen grown and made.