

TAPANAPPA

A U S T R A L I A

TAPANAPPA 2010 TIERS VINEYARD CHARDONNAY

History

In 1978 Brian Croser selected the Piccadilly Valley in the centre of the Adelaide Hills as the best terroir to grow Chardonnay for Petaluma Chardonnay and Pinot Noir and Chardonnay for Croser sparkling wine.

The first vineyard planted in the Adelaide Hills since the 19th century, The Tiers Vineyard is in the centre of the Piccadilly Valley at 450 metres elevation next to the Petaluma Winery and the Croser family home.

The Tiers Vineyard is 3 hectares of 31 year-old Chardonnay on closer spacing of 3,330 vines/hectare with vertical canopy, the first Australian mainland vineyard on this labour intensive configuration.

Another 1.5 hectares of the oldest vines on the Tiers were pulled out in 2000 and replanted with Dijon Chardonnay Clones 95 and 76 on devigorating rootstocks. These vines were planted on still closer spacing of 1.5m x 1.5m or 4444 vines/hectare. The fruiting wire of the new vines has been reduced to 0.5m from the ground from 0.9m in the older plantings to take ripening advantage of ground warmth at night. The fruit from this newer planting of 1.5 hectares is blended with the older vine fruit in Tapanappa Tiers Vineyard Chardonnay.

The Piccadilly Valley is the second coolest (after Foggy Hill at Parawa) and highest rainfall viticultural sub-region in South Australia and with an average heat summation for the growing season of just 1172°C days and an annual rainfall in excess of 1200 mm. The mean temperature of the hottest month January is 17.7°C. The Piccadilly Valley is a homo-clime of Dijon in Burgundy.

The soils in the Tiers Vineyard are free draining red-brown clay loams with a high content of clay (50%+) and of rock fragments. The 1600 million year-old Calc-silicate parent-rock of the soil was brought to surface by an ancient fault beneath Tiers Vineyard and small portions of the neighboring properties.

From 2005 Ann Croser, the owner, has agreed to divide the crop of the Tiers Vineyard between Petaluma and Tapanappa. Tapanappa selects its Tiers Chardonnay fruit from the thinner and rockier soils on the top of the slope and Petaluma harvests the belly of the slope.

Vintage Notes

2010 began as a warmer than average growing season with November nearly doubling average heat. After November, every month was slightly warmer than average except for the harvest month of March which was slightly cooler. The summer months of 2009/2010 recorded only 48% of normal rainfall and these combined warm temperature and low rainfall conditions set the stage for an early and fully ripe harvest of Tiers Chardonnay on the 11th of March. The hand-harvested fruit was delivered in perfect condition to the winery, which is situated at the foot of the Tiers Vineyard.

Winemaking Notes

Immediately on arrival at the winery the Tiers Chardonnay fruit was de-stemmed, crushed and chilled to 3°C on the way to the air bag press. Cold juice was gravitated away from the skins through the press and only light pressings were added back. A small amount of SO₂ was added to the juice on the way to the tank where the juice was allowed to settle for 4 days. SO₂ was the only addition to the juice prior to fermentation.

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The clear juice was racked to new (50%) and 1 use (50%) oak barriques from the French forest of Vosges. A selected yeast strain, native to the vineyard, was added to initiate fermentation and the bacteria for the malo-lactic fermentation was added at the same time.

The primary fermentation was complete in 6 weeks after which the yeast lees were stirred in the barriques weekly until the malo-lactic fermentation was complete 2 months later. At the finish of malo-lactic fermentation the wine was racked from barrique, SO₂ was added and the wine was put back to barrique to sit on lees for a further 6 months.

After a total of 10 months in barrique, the 2010 Tapanappa Tiers Chardonnay was racked clear and prepared for bottling. The wine was bottled without filtration in

February 2011. The in-bottle analysis of 2010 Tapanappa Tiers Vineyard Chardonnay is:

Alcohol	13.2%
pH	3.15
Total Acid	7.0 gpl
SO ₂	110 ppm
Volatile Acid	0.39 gpl

The Taste of the Wine

2010 Tapanappa Tiers Chardonnay is a very typical wine of the Tiers Vineyard from a warm vintage. The varietal aromas are ripe peach and melon. Subtle marzipan and brioche aromas and flavours are contributed by the malo-lactic, yeast lees contact and oak.

A consistent terroir feature of Tiers Chardonnay is its very significant texture followed by a savoury finish and the persistence of the flavours. The 2010 Tapanappa Tiers Chardonnay will develop spicy honey and brulee characters with bottle age of up to 10 years.

Winemaker

Brian Croser

Bottled on the 18th of February 2011. Only 400 cases produced. RRP \$80/bottle.