

# TAPANAPPA

## A U S T R A L I A

### TAPANAPPA 2013 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

2013 ranks just behind 2010 and 2007 as a warm vintage. The heat summation for 2013 in the Piccadilly Valley was 1317°C days against the long-term average of 1172°C days.

2013 was not a vintage of temperature extremes despite being warm by average. There were very few hot days and no extended heat waves.

2013 was also a very dry vintage, the Piccadilly Valley receiving just 50.5% of average growing season rain.

Tapanappa 2013 Tiers Chardonnay was made entirely from The Tiers old vines planted in 1980. The Chardonnay clone of the old Tiers Vineyard was known in Australia as OF and was derived from an old Davis, California, clone originally imported into California from Mersault in the 1880's.

Because of the warm season harvest was 2 weeks earlier than average, on the 14th of March.

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### Winemaking Notes

Hand harvested Tiers Chardonnay grapes were de-stemmed, crushed and chilled to a small air bag press.

The 2°C free-run juice combined with the light pressings was settled for 48 hours then racked and gravitated to French Vosges oak barriques (33% new) for fermentation in a cool cellar.

As soon as the primary fermentation was finished, the barriques were topped and the wine was left to undergo partial malo-lactic fermentation and to mature on full lees for 10 months.

In the spring the wine was racked off lees and given a minimal dose of sulphur dioxide and returned to barrique.

2013 Tapanappa Tiers Chardonnay was clear racked off malo-lactic lees and bottled in May 2014.

### The Taste of the Wine

2013 Tapanappa Tiers Chardonnay is the product of a warm and dry vintage.

The flavours are of fully ripe Piccadilly Valley Chardonnay, ripe peaches and nectarine and the significant natural acid and grapefruit finish is poised against these ripe flavours. Tiers Chardonnay always has a refined but noticeable texture.

2013 vintage in the Piccadilly Valley was an excellent vintage and the 2103 Tapanappa Tiers Chardonnay is *“a pure expression of the unique Tiers Vineyard terroir.”*

Because of the effort to minimally interfere with the natural flavours and texture of Tiers Chardonnay during the winemaking process, this wine will deposit harmless tartrate crystals.

### Winemaker

Brian Croser

*Bottled in May 2014. Only 300 dozen grown and made.*