

TAPANAPPA

A U S T R A L I A

TAPANAPPA 2014 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 Tapanappa 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

The 2014 vintage in the Piccadilly Valley began warm and finished cool with the final heat summation exactly on the long-term average. The heat summation for 2014 in the Piccadilly Valley was 11175C days against the long-term average of 1172C days.

2014 was a vintage of above average rainfall from the winter and on through the growing season. There were very few hot days and no heat waves.

Cool and misty conditions at flowering and the strong growth of the vines contributed to a poor flowering and fruit set and a low crop, which was harvested at the normal time on the 2nd of April.

Tapanappa 2014 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.

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Winemaking Notes

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

The 2C 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 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.

2014 Tapanappa Tiers Chardonnay was clear racked off malo-lactic lees and bottled in February 2015.

The post bottling analysis of 2014 Tiers Chardonnay is

Alcohol	13.5%
pH	3.19
Total Acid	7.2 gpl
Volatile Acid	0.38 gpl
Sulphur	108 ppm

The Taste of the Wine

2014 Tapanappa Tiers Chardonnay is the product of a cool vintage.

The flavours are of ripe Piccadilly Valley Chardonnay but with the nectarine and melon overtones of the cool vintage. The significant natural acid and grapefruit finish is poised against these cooler flavours. Tiers Chardonnay always has a refined but noticeable texture.

2014 vintage in the Piccadilly Valley was an excellent vintage and the 2014 Tapanappa Tiers Chardonnay is “a pure expression of the unique Tiers Vineyard terroir.”

Winemaker

Brian Croser

Bottled in February 2015. Only 135 dozen grown and made.