

TAPANAPPA

A U S T R A L I A

TAPANAPPA 2012 WHALEBONE VINEYARD CABERNET SHIRAZ

History

Tapanappa acquired the then 30 year-old Whalebone Vineyard in 2002 and completely renovated it onto a new trellis supporting a shoot thinned vertical canopy.

There are 4 hectares of Cabernet Sauvignon planted at Tapanappa's Whalebone Vineyard in 1974.

The old Cabernet Sauvignon vines of the Whalebone Vineyard have responded magnificently. After a forty-year struggle the vine roots have penetrated the deeper limestone layers and are extracting a balance of moisture and nutrient to sustain a meagre crop of 2 tonnes/hectare. The vines have sufficient canopy and root system to fully ripen the harvest relying only on natural rainfall.

Vintage Notes

2012 was a warm and dry vintage at the Whalebone Vineyard in Wrattenbully. The 38 years old vines responded to the 53% of average summer rain received at Whalebone Vineyard in vintage 2012 by producing a very modest crop of concentrated grapes, which were harvested 2 weeks earlier than normal between the 20th and 24th of March.

The heat summation for the 2012 growing season at Whalebone was 1596C days compared to the average for the past 10 years at 1446C days.

Much of the above average heat was in the early growth month of November and the ripening months of February, March and April were close to the average.

Winemaking Notes

The hand selected bunches of Cabernet Sauvignon from Whalebone Vineyard and the Shiraz from the neighbouring Hooper Vineyard were separately de-stemmed, partially crushed and chilled to 2C into tubs each containing 0.9 tonnes.

After a 4-day cold maceration the tubs began fermentation and were hand plunged each day for the 10-day duration of fermentation.

The maximum temperature reached at the peak of fermentation was 34C and after the completion of fermentation the tubs were sealed for a 7-day post fermentation maceration.

The tubs of Cabernet Sauvignon and Shiraz were separately tipped into a small airbag press and pressed straight to French oak barriques, 70% of which were new and the balance 1 use.

Malolactic fermentation occurred in barrique in the spring and barriques were racked off full lees and the wines were sulphured and returned to barrique for another 15 months.

In January 2014, the wines were clear racked from barrique and 64% Cabernet Sauvignon and 36% Shiraz were blended ready for bottling on 18th of February 2014.

The post bottling analysis of Tapanappa 2012 Whalebone Vineyard Cabernet Shiraz is:

Alcohol	15.1%,
pH	3.51
Total Acid	6.06gpl
Sulphur	95ppm
Volatile Acid	0.64gpl

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The Taste Of The Wine

Tapanappa 2012 Cabernet Shiraz is a big ripe wine reflecting the small crop, warm and early 2012 vintage.

The colour is deep and purple edged, the aroma is an amalgam of black currant Cabernet, spicy anise Shiraz and the earthy, smokey terroir character of the Whalebone Vineyard. The core of the wine is sweet but the finish is of gentle savoury tannin.

This wine is a pure expression of the unique Whalebone Vineyard terroir.

Winemaker

Brian Croser

Bottled in February 2014. Only 600 dozen grown and made.