

TAPANAPPA

A U S T R A L I A

TAPANAPPA 2013 WHALEBONE VINEYARD MERLOT CABERNET FRANC

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 just 1.2 hectares of Merlot and 0.8 hectares of Cabernet Franc planted in 1974 in the Whalebone Vineyard, possibly the first plantings of those varieties in South Australia.

The old Merlot and Cabernet Franc 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

2013 was a warm and dry vintage at the Whalebone Vineyard in Wrattenbully. The 39 year old vines received 40% of average growing season rain at Whalebone Vineyard in vintage 2013.

The heat summation for the 2013 growing season at Whalebone was 1602C days compared to the average for the past 10 years at 1449C days.

Much of the above average heat was due to elevated night temperatures and there were few days above 35c and no extended heat waves.

Winemaking notes

The hand selected bunches of Merlot and Cabernet Franc from Whalebone 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 down for a 7-day post fermentation maceration.

The tubs of Merlot and Cabernet Franc were separately tipped into a small airbag press and pressed straight to French oak barriques, 90% 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 2015, the wines were clear racked from barrique and 56% Merlot and 44% Cabernet Franc were blended ready for bottling on 18th of February 2015.

The post bottling analysis of 2012 Tapanappa Merlot-Cabernet Franc is:

Alcohol	14.8%,
pH	3.38
Total Acid	6.1 gpl.
Sulphur	98ppm
Volatile acid	0.59gpl

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The taste of the wine

Tapanappa 2013 Whalebone Vineyard Merlot Cabernet Franc is absolutely typical of this unique blend and reflects its synergy with the special terroir of the Whalebone Vineyard.

The wine is deep and vibrant in colour and the aromas are rich and ripe, with the hallmark Merlot Christmas pudding density. The Cabernet Franc provides a floral and leafy high note to the aromas and flavours and despite its ripeness this is an elegant wine with refined tannins.

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

Winemaker

Brian Croser

Bottled in February 2015. Only 590 dozen grown and made.