

TAPANAPPA

A U S T R A L I A

TAPANAPPA 2015 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

2015 was a very dry and slightly warmer than average vintage at Tapanappa's Whalebone Vineyard in Wrattenbully. Only 40% of average rainfall was recorded from late winter (August) to December so flowering occurred in warm dry sunny conditions, promoting early fruit set and a larger than average crop.

A tropical downpour in January maintained vine health through to ripening and harvest in late March.

2015 was a warmer than average vintage at Whalebone Vineyard at 1522°C-days versus the average at 1486°C-days. The warm dry vintage fully ripened the Cabernet and Shiraz at Whalebone Vineyard to a relatively high sugar level and rich ripe flavours.

Winemaking Notes

The hand selected bunches of Cabernet Sauvignon from Whalebone Vineyard and the Shiraz from the adjacent Crayeres Vineyard were destemmed, partially crushed and chilled to 2°C into 0.9 tonne tubs.

After a 4-day cold maceration, the tubs were inoculated with Tapanappa's own yeast and were hand plunged each day of the 10 day fermentation. The maximum temperature reached was 34°C and after the completion of fermentation the tubs were sealed down 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, 50% of which were new and the balance one use.

In February 2017 after 20 months in oak barriques, the wines were clear racked from barrique and 85% of Cabernet Sauvignon and 15% Shiraz were blended for bottling in March 2017.

The post bottling analysis of Tapanappa 2015 Whalebone Vineyard Cabernet Shiraz is:

Alcohol	14.9%	pH	3.53
Total Acid	5.5 gpl	Sulphur	71 ppm
Volatile Acid	0.44 gpl		

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The Taste Of The Wine

2015 Tapanappa Whalebone Vineyard Cabernet Shiraz is one of the ripest flavoured vintages from this unique distinguished site. The aroma is of mulberry and cassis with no leafiness and an earthy, smoky Eucalypt bouquet typical of the Whalebone terroir.

The flavours are rich and strong with an underlying fresh varietal complexity including the spiciness of Cabernet and the fresh leather and anise of Shiraz. The tannins are at once creamy and substantial providing a savoury and long finish.

This is an excellent example of Australia's own red blend and *a pure expression of the unique Whalebone Vineyard terroir.*

Winemaker

Brian Croser

Only 320 dozen grown and made.