

TAPANAPPA

A U S T R A L I A

TAPANAPPA 2018 TIERS VINEYARD 1.5M CHARDONNAY

History Of The Vineyard

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 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 neighbouring properties.

In 2003 I made the difficult decision to pull out 1.4 hectares of the original 1980 planting of the wonderful OF Chardonnay clone and to replant with the Dijon clones 95 and 76 on rootstock and at the close spacing of 1.5m between vines and rows. This was partly motivated as a strategy to deal with phylloxera if it should ever occur and partly to introduce new clones and viticultural conditions to achieve some variation of style and quality from The Tiers distinguished site. The 15-year-old vines of Tiers 1.5m ripened earlier and more completely than the 39 year-old OF Chardonnay clone vines on the eastern side of the vineyard.

Vintage Notes

2018 vintage was very warm in Tapanappa's Tiers Vineyard.

Although amongst the warmest vintages on record, 2018 Tiers 1.5M Chardonnay was harvested on the long-term average date of March 26.

2018 Tiers 1.5M Chardonnay harvest date of 26th of March was preceded by the 2017 harvested on the 13th of April, the latest ever and by the 2016 harvested on the 12th of March, the earliest ever.

I have labelled 2018 "*Another hot one*" because the heat summation for the growing season was 1511° C days versus the average of 1058 °C days (Mt. Lofty), not quite as warm as 2016 at 1583°C days but warmer than 2017 at 1303°C days.

It is obvious 2018 should be earlier than 2017 but why was it on average rather than earlier like 2016?

The answer is that a lot of the above average heat in 2018 was at night. Higher but still moderate night temperatures don't affect vine physiology as much as higher day temperatures.

The January to March rainfall in the Piccadilly Valley was less than half of the average rainfall.

Despite being warm and dry there were no heat-waves in the Piccadilly Valley for the 2018 vintage. The Tiers 1.5M Vineyard delivered disease free, thoroughly ripe Chardonnay fruit in perfect condition and at moderate sugar levels.

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The warm vintage conditions in 2018 allowed Tiers 1.5m Chardonnay to show its ripe fruit qualities.

Winemaking Notes

The 2018 Tiers 1.5m Chardonnay was hand harvested into shallow trays and cooled to 2°C in the cold room at Tapanappa Winery, adjacent to the vineyard. The whole bunches of Tiers 1.5m Chardonnay were tipped from the trays into the Willmes Merlin airbag press. The juice was gently pressed from the bunches, into a settling tank. After a short gravity settling the partially clarified juice and its fluffy lees were racked to French Vosges oak barriques, 33% new and the balance 1 and 2 use.

The Tiers 1.5m Chardonnay was seeded with our own yeast culture and allowed to ferment in the cool air temperature of the Piccadilly Valley autumn.

None of the Tiers 1.5m Chardonnay went through malo-lactic fermentation because of the greater ripeness of the 2018 vintage. Tiers 1.5m Chardonnay was allowed to sit on full fermentation lees until clear racking in January of 2019.

2018 Tiers 1.5m Chardonnay was bottled in early March 2019.

The “in bottle” analysis of Tapanappa 2018 Tiers Vineyard 1.5M Chardonnay is;

Alcohol	13.3%
pH	2.9
Total Acid	8.0gpl

The Taste of the Wine

2018 Tiers 1.5m Chardonnay is a warm vintage, ripe fruit expression of the Tiers unique terroir.

Lemon yellow in colour, 2018 Tiers 1,5m Chardonnay has fresh ripe peach and fig aromas and flavours. The subtle complexity of yeast lees and oak complements the fresh fruit.

The hallmark Tiers Chardonnay texture is followed by a long after taste with a slight savoury quince finish.

The 15-year-old Tiers 1.5m Vineyard has clearly confirmed its status as a “distinguished site” and the 2018 Tapanappa Tiers 1.5M Chardonnay “*is a pure expression of a unique Australian terroir.*”

Winemaker

Brian Croser

Bottled March 2019. Only 112 dozen grown and made.