

TAPANAPPA

A U S T R A L I A

TAPANAPPA EDEN VALLEY 2020 RIESLING

Bottled in September 2020

Only 200 dozen

Grown and made

The Story

Tapanappa's central philosophy is to grow wines reflective of the unique terroirs of its own selected "distinguished sites".

Tapanappa's Eden Valley Riesling is an exception to its "own vineyard" philosophy. The Riesling grapes are grown in the Eden Valley vineyard of the Bartholomeus family, a vineyard identified for its superior quality by Con Moshos while he was working at Mount Adam in High Eden from 2005 until 2014.

It is also a return to roots for me, as the last wine I made from Eden Valley was the famous 1975 Hardy's Siegersdorf Riesling. Con makes this wine, applying the fastidious techniques we refined at Petaluma together over the nearly 3 decades until 2005.

The Taste of the Wine

2020 Tapanappa Eden Valley Riesling has a delicate green-gold hue. Typical of Eden Valley Riesling, the 2020 Tapanappa Riesling is very floral with some citrus blossom aromas. There is also the faint and delicate aroma of tea rose and a hint of jasmine. The floral bath-powder aromas are quintessential Riesling varietal character.

The palate weight is fine and delicate and despite the late picking almost austere, with a mouth-watering acid finish and lingering fruit sweet flavour.

Tapanappa 2020 Eden Valley Riesling is reflection of the Riesling variety grown in a perfectly suited terroir of a "distinguished site" vineyard.

Vintage Notes

2020 vintage in Eden Valley was nearly perfect despite being adjacent to the bushfire disaster of the northern Adelaide Hills that occurred from December 20, 2019.

Unaffected by fire or smoke, the Bartholomeus Vineyard yielded a small and beautifully mature crop of late picked Riesling grapes on the 27th of March.

The cool Autumn finish to the 2020 vintage gave a heat summation for the growing season at Eden Valley of 1605C days versus the long-term average of 1515C days.

Winemaking Notes

The hand-picked Riesling grapes were delivered to the Tapanappa Winery in the Piccadilly Valley. There they were destemmed, roller crushed and chilled to 2C on the way to the Willmes airbag press. Some of the separated stalks were added back to the cold must in the press to assist rapid juice draining.

The drained cold free run juice was augmented by the first light pressing fraction and allowed to settle in tank to achieve juice clarity.

After an extended settling the clear Riesling juice was racked and warmed to fermentation tank to undergo a three-month cool fermentation with one of Tapanappa's selected yeast strains. At the finish of fermentation, the dry wine was chilled to -2C, to settle the yeast and cold stabilise the wine.

After a month of settling the clear wine was racked and carefully bottled to preserve the delicate aromas and flavours of the special Riesling variety.

The in-bottle analysis of Tapanappa Eden Valley 2020 Riesling is:

pH 3.6

Total Acid 5.51 g/L

SO₂ 81 ppm

Volatile Acid 0.48 g/L

Alcohol 13.5 %

Winemaker BRIAN CROSER