

# TAPANAPPA

## 2025 EDEN VALLEY RIESLING

### THE STORY...

Tapanappa's central philosophy is to grow wines that reflect the unique terroirs of our selected "distinguished sites". The Eden Valley Riesling is an exception to our "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 Senior Winemaker Con Moshos, who has worked with us since the early 80s, while he was working at Mountadam in High Eden from 2005 until 2014. It is also a return to roots, as one of the last wines Brian made from Eden Valley was the famous 1975 Hardy's Siegersdorf Riesling. By coincidence, he bought grapes from the Bartholomeus Vineyard for the Charles Sturt University wine college in Wagga Wagga in 1978. Now, Con makes this wine, applying the fastidious techniques that were refined at Petaluma together over the nearly three decades until 2005.

### VINTAGE NOTES.

The 2025 growing season was the driest, warmest and earliest, and Eden Valley was no exception. There were no heat waves, just consistently higher than average temperatures, and especially at night. The Riesling grapes in the Bartholomeus Vineyard in the Eden Valley ripened quickly and completely, suiting Tapanappa's dry, late-picked style. The 2025 Riesling crop was hand-harvested on the 12th of March, 3 weeks before the average harvest date.

### 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 2°C on the way to the Willmes airbag press. 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 temperature 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 -2°C 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 2025 Tapanappa Eden Valley Riesling was bottled in August 2025.

### THE TASTE OF THE WINE.

The colour of the 2025 Tapanappa Eden Valley Riesling is green and yellow. The aroma is intense and of ripe citrus, the blood orange end of the spectrum, rather than the more typical Eden Valley lime and floral. The flavours are strongly of ripe Riesling, slightly rosemary herbal but again the flavour reflects the blood orange aromas. There is a considerable texture and length of flavour, finished by a piquant acid and slight grapefruit bitterness. Tapanappa 2025 Eden Valley Riesling reflects the Riesling variety grown in a perfectly suited terroir of a "distinguished site" Eden Valley vineyard in a very warm, dry vintage.

*Winemaker-Con Moshos*

### VARIETY

100% Riesling from the Bartholomeus Vineyard

### TECHNICAL INFORMATION

pH 2.89  
Total Acid 7.77gpl gpl  
Residual Sugar 5.04 gpl  
Alcohol 12.5%v/v.

### CLOSURE

Stelvin

### CASES MADE

355 dozen

