Tapanappa, Adelaide Hills, South Australia

Tiers Vineyard Chardonnay



TAPANAPPA

DETAILS OF PRODUCTION

The Tiers Vineyard was planted in 1979 with the OF Chardonnay clone, a Californian derived clone with its roots in the mists of Mersault. The Tiers Vineyard is 3 hectares of 38 year-old Chardonnay on closer spacing of 3,330 vines/hectare with vertical canopy, the first Australian mainland vineyard on this labour intensive configuration. In 2019, they celebrated the 40th birthday of the wonderful Tiers Vineyard, a truly distinguished site. 2019, although warmer than average, was a return to more moderate vintage conditions than 2016 or 2018. The Tiers Old Chardonnay was hand harvested into shallow trays and cooled to 2°C in the cold room at the Tapanappa Winery, adjacent to the vineyard. The whole bunches of Tiers 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 Chardonnay was seeded with their own yeast culture and allowed to ferment in the cool air temperature of the Piccadilly Valley autumn. None of the 2019 Tiers Old Chardonnay went through malo-lactic fermentation because of the warmer than average vintage and the whole was allowed to sit on full fermentation lees until clear racking in January of 2020.

VINTAGE 2019 STYLE White BLEND OF GRAPES 100% Chardonnay WINEMAKER Brian Croser ALCOHOL 14.4%

TASTING NOTES

Because of the small crop, 2019 Tiers Chardonnay is exquisitely concentrated. Pale green/lemon in colour, the aroma is of nectarine, green fig and the bouquet is of subtle yeast and faint oak spice. Typical of Tiers, the wine has a significant texture. The aromas and flavours are tightly wound in this young Chardonnay and it will take some time to fully open up. The bright finishing acid and slight grape fruit bitterness lend a suitable end to the sweet fruit core of the wine.

How to serve

Serve with line caught Bar with fennel, onion and lemon with hollandaise sauce and wild asparagus.

