# Tapanappa, Adelaide Hills, South Australia



## Whalebone Vineyard Cabernet Shiraz

### TAPANAPPA

#### **DETAILS OF PRODUCTION**

2014 was a cool and rainfall sufficient vintage at the Whalebone Vineyard in Wrattonbully. The 40 year old vines received 121% of average annual rain from May 2013 to April 2014. The wet winter and spring were also much warmer than average. At Whalebone Vineyard the Cabernet Sauvignon grapes were harvested late on the 15th of April with perfectly mature tannins, colour and flavours. The hand selected bunches of Cabernet Sauvignon from Whalebone Vineyard and the Shiraz from the neighbouring Crayères Vineyard were separately destemmed, partially crushed and chilled. After a 4-day cold maceration the tubs began fermentation and were hand plunged each day for the 10-day duration of fermentation. The Cabernet Sauvignon and Shiraz were pressed straight to French oak barriques, 60% new and the balance 1 use. MLF occurred in barrique in the spring, the barriques were then racked off full lees and the wines were returned for another 18 months. In April 2016 the wines were clear racked from barrique and 85% Cabernet Sauvignon and 15% Shiraz were blended ready for bottling in May 2016.

#### TASTING NOTES

Tapanappa 2014 Cabernet Shiraz is an intense cool year wine with vibrant Cabernet cassis fruit and refined but determined tannins. It is a juicy wine with loads of primary varietal fruit. The colour is medium density, purple edged and very bright, the aroma is of cedar and spicy Cabernet and the dusty terroir nuances of the Whalebone Vineyard. The Shiraz plays a role in filling out the middle palate. The core of the wine is sweet but the finish is of gentle savoury tannin. 2014 Tapanappa Cabernet Shiraz is a keeper!

#### How to serve

This wine will reward cellaring for at least two decades. This is a wine for roasted venison or simply grilled dry aged beef.

#### VINTAGE

2014

#### STYLE

Red

#### BLEND OF GRAPES

85% Cabernet Sauvignon 15% Shiraz

#### WINEMAKER

Brian Croser

#### ALCOHOL

14.5%

