

TAPANAPPA, ADELAIDE HILLS,  
SOUTH AUSTRALIA

MENTZENDORFF  
*wine shippers since*  
1858

# FOGGY HILL PINOT NOIR

TAPANAPPA

## DETAILS OF PRODUCTION

The north-facing slope of Foggy Hill is named for the summer and autumn fogs that roll up to the spine of the Fleurieu Peninsula from the Great Southern Ocean. The maritime climate of Foggy Hill has cool days and moderately warm nights, which allow the vines to produce intense and fragrant wines. The 2017 vintage at Foggy Hill was as close to the script for a perfect vintage as Mother Nature will allow. A record wet winter delayed bud burst by 2 to 3 weeks, a delay which led to an exceptionally late harvest on 31st March & 8th April. Flowering and fruit set in December were perfect and the estimated crop level far exceeded our target for optimum quality. At veraison in mid-February we cut off half of the crop. Despite the cool and wet start, the 2017 vintage finished with a warm and dry flourish that carried the season's accumulated heat to 1400°C days, beyond the average of 1210°C days. The formula of a cool, wet, delayed season start followed by a warm, dry autumn is the ideal for Pinot Noir quality. The 2 younger blocks were harvested on the 31st of March and the 3 older were harvested on the 8th of April. 30% of each block was whole bunch and the balance were destemmed. The fermentation tubs were tipped into the air bag press and gently drained and pressed straight to French oak barriques, 30% new. The wine went through the malo-lactic fermentation on full lees over the next two months at the end of vintage. In January 2018, the 2017 Foggy Hill Pinot Noir was clear racked from barrique and bottled in February 2018.

## TASTING NOTES

The colour has a lovely intense purple hue. The aromatics are delicate and floral with spice but the profound underlying terroir expression is of complex ripe strawberry puree and a hint of earth. It has moderate alcohol and finely textured structure. The flavours float on water not alcohol. The best expression of Foggy Hill terroir yet.

## HOW TO SERVE

Serve with duck breast seasoned with asian spices, grilled and served with steamed green asian vegetables.

*“Has the emerging signature of coal smoky savouriness (30% whole bunches) and dried flowers here. Violets and roses with a cooler on average vintage. Mulberries and red cherries with an impressive depth. The palate has the expressive, lively finish, and the tannins are groomed and linear, working in tandem. Nuanced, plush and even-paced. The best to date. Barrel sample. 93-94 points.”*

**JAMES SUCKLING, JAMESUCKLING.COM, AUGUST 2018**  
TAPANAPPA FOGGY HILL PINOT NOIR 2017

[www.tapanappa.com.au](http://www.tapanappa.com.au)

<b>VINTAGE</b>
2017
<b>STYLE</b>
Red
<b>BLEND OF GRAPES</b>
100% Pinot Noir
<b>WINEMAKER</b>
Brian Croser
<b>ALCOHOL</b>
12.8%
<b>RESIDUAL SUGAR</b>
0.4g/l

