

TAPANAPPA, ADELAIDE HILLS,
SOUTH AUSTRALIA

MENTZENDORFF
wine shippers since
1858

TIERS VINEYARD CHARDONNAY

TAPANAPPA

DETAILS OF PRODUCTION

The Tiers was hand harvested into shallow trays and cooled to 2°C at the Tapanappa Winery, adjacent to the vineyard. The whole bunches of Tiers Chardonnay were gently pressed and 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 into first and second use. Half of the 2017 Tiers Old Chardonnay went through malo-lactic fermentation through the winter and the whole was allowed to sit on full fermentation lees until clear racking in January of 2018. 2017 Tiers Chardonnay was bottled in early March 2018. The outstanding feature of the 2017 vintage was that each of the phenological events of the vine's growing season were delayed by 2 to 3 weeks compared to the average. Bud burst was delayed by 2 to 3 weeks and that delay was carried forward to a late flowering in early December. In early January the pattern reversed and the temperatures became consistently above average. This pattern of a cold start and a warm late finish means the grapes undergo the heat sensitive final accumulation of aroma, flavour and colour in much cooler conditions. This is the perfect formula for outstanding fruit quality of intricate and intense flavours, moderate sugar levels and fine acids. The Tiers 2016 vintage was harvested on the 12th and 13th of March compared to the 12th and 13th of April in 2017. The Tiers 2017 vintage will be recognised as a superb vintage eliciting finesse and intensity in the Chardonnay from The Tiers vineyard and the Piccadilly Valley in general.

TASTING NOTES

2017 Tiers Chardonnay is a pristine and exquisite expression of the Tiers unique terroir from a great vintage. Pale green gold in colour, 2017 Tiers Chardonnay has refined and fresh fruit aromas and flavours of freshly cut nectarines and pear. The subtle complexity of almond meal and cream of malolactic, yeast lees and oak complements the fresh fruit. The hallmark Tiers Chardonnay texture is followed by a long after taste with a slight savoury quince finish.

HOW TO SERVE

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

www.tapanappa.com.au

VINTAGE

2017

STYLE

White

BLEND OF GRAPES

100% Chardonnay

WINEMAKER

Brian Croser

ALCOHOL

13%

