

TAPANAPPA, ADELAIDE HILLS,
SOUTH AUSTRALIA

MENTZENDORFF
wine shippers since
1858

WHALEBONE VINEYARD MERLOT CABERNET FRANC

TAPANAPPA

DETAILS OF PRODUCTION

The Whalebone Vineyard was purchased in 2002 when Tapanappa formed. Originally named Koppamurra Vineyard, this unique site (planted in 1974) was renamed 'Whalebone Vineyard' due to the discovery of a 35 million year old whale skeleton in a limestone cave beneath the vineyard. The two varieties, Merlot and Cabernet Franc, were harvested and made into wine as separate batches and blended before bottling. The hand-harvested grapes were de-stemmed, lightly crushed and chilled for 4 days. During fermentation gentle hand plunging of the cap was performed daily, there was then a further week of post fermentation maceration on skins. Once malo-lactic fermentation had finished, the wine was racked off lees and returned to 90% new French oak barrique for a total of 22 months.

TASTING NOTES

Tapanappa 2013 Whalebone Vineyard Merlot Cabernet Franc is absolutely typical of this unique blend and reflects its synergy with the special terroir of the Whalebone Vineyard. The wine is deep and vibrant in colour and the aromas are rich and ripe, with the hallmark Merlot Christmas pudding density. The Cabernet Franc provides a floral and leafy high note to the aromas and flavours and despite its ripeness this is an elegant wine with refined tannins.

HOW TO SERVE

Best accompanied by dishes based on braised ox cheeks or slow cooked veal shanks.

VINTAGE

2013

STYLE

Red

BLEND OF GRAPES

56% Cabernet Franc

44% Merlot

WINEMAKER

Brian Croser

ALCOHOL

14.8%

