

TAPANAPPA

ADELAIDE HILLS, SOUTH AUSTRALIA - TAPANAPPA

2013 was a very warm and dry vintage. It was also a wonderful vintage.

Despite near record warmth at all three of the Tapanappa terroirs, there were very few days above 35°C, no extended heat waves and it was night warmth that contributed to the elevated heat summations.

Night warmth is good - The vine can work for 24 hours of the day, producing sugar during the day and converting that sugar into aromas, flavours, colour and tannins day and night. The fruit ripens quicker, earlier and more completely at lower sugar levels, converting to wines of greater intensity and complexity at lower alcohol levels.

2013 was dry as well as being warm. For the growing season from October 2012 to the end of April 2013, The Piccadilly Valley received 203.2mm's, 50.5% of average rainfall, Parawa Fleurieu Peninsula received 209.6mm's, 63% of average rainfall, Wrattenbully received 88.2mm's, 40% of average rainfall.

The dry growing season contributed to healthy, small, concentrated berries and created the strong ripening signal in the vine at veraison, which is so essential to proper ripening. From the last 10 years of temperature records at each of Tapanappa's vineyards, which are reproduced at the end of this report,

Foggy Hill (Fleurieu Peninsula) had 1300.8°C days making it the warmest (next was 2010 at 1277.3°C days), The Tiers (Piccadilly Valley) had 1316.7°C days, third warmest vintage behind 2010 (1360.1°C days) and 2007 (1327.4°C days). Whalebone Vineyard (Wrattenbully) had 1602°C days second warmest behind 2010 at 1608°C days.

2013 vintage is a perfect example of the terroir maxim, "the best wines are produced from warm vintages in cool sites."

