

Tapanappa

From one of Australia's most storied cool-climate vineyards, Tapanappa Tiers 2022 marries Piccadilly Valley brightness with Burgundian poise, delivering flinty precision, ripe stone-fruit generosity, and a finish that hums for minutes.

TAPANAPPA
AUSTRALIA



Tiers Vineyard Chardonnay 2022

Adelaide Hills, Australia

Region and Vineyards

The fruit comes from **Tiers Vineyard** in the Piccadilly Valley, the highest, coolest section of Adelaide Hills, where a long growing season helps Chardonnay ripen slowly while retaining naturally high acidity. The site sits in a sheltered, clos-like environment, gently tilting to the north and east, with forested surrounds moderating heat and wind.

Planted in 1979, Tiers was a revolutionary Australian Chardonnay vineyard in both timing and design, established on close spacing with vertical canopy management to prioritise quality over yield. The vineyard's soils are notably distinctive within the valley, linked to very old parent material uplifted along a fault line, contributing to the wine's signature mineral, flinty cadence. In 2022, the old block produced a modest crop, ripening late in still, cool, sunny autumn conditions, setting up the vintage's hallmark tension and depth.

Winemaking

Tapanappa Tiers Vineyard Chardonnay 2022 is 100% Chardonnay, hand harvested from the old block. The bunches were chilled to **2°C**, then whole-fruit pressed using gentle air-bag presses. The pressed juice was first collected in tank, then transferred by gravity to French oak barriques for fermentation, with **one third new oak**.

Fermentation proceeded slowly over roughly **two months** in cool autumn conditions, building aromatic complexity and a fine, savoury lees-derived texture. The wine was then matured in barrel on **full lees** until **December 2022**, when it was racked clear from barrique. It was bottled in early 2023, capturing the vintage's cool-season line, with the oak functioning as a structural wrapper rather than overt flavour. The in-bottle profile is notably brisk and precise, supported by very high natural acidity, and designed to unfurl further with bottle age.

Alcohol :13,80 %

Composition: 100% Chardonnay

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Tasting Notes

- **Color:** Pale lemon-green, bright and youthful, with a cool-climate clarity.
- **Aroma:** Ripe nectarine and white peach, lemon peel and lemon zest, struck flint and faint smoke, layered with yeast-derived cashew, subtle toast, and oak spice.
- **Palate:** Intense yet fresh, with a creamy, substantial texture and a tightly wound core of citrus and stone fruit. Brisk acidity drives through the mid-palate, finishing long with grapefruit pith, gentle astringency, and a savoury, mineral echo.

Did you know?

Tiers Vineyard was planted in 1979 and is widely regarded as a pioneering cool-climate Chardonnay site in the Adelaide Hills. Its close-spaced, vertically trained design was unusual for Australia at the time, and it helped set a new benchmark for quality-focused viticulture in the region.

Wine Pairing Ideas

- **Roast chicken with lemon and thyme:** The wine's citrus drive and savoury oak detail mirror the herbs and lift the roasted flavours without overwhelming them.
- **Seared scallops with beurre blanc:** Creamy texture meets creamy sauce, while the brisk acidity keeps the pairing precise and mouthwatering.
- **Grilled lobster with brown butter:** Toasty, nutty nuances and mineral length amplify the sweet richness of shellfish, finishing cleanly.
- **Comté or aged Gruyère:** The wine's cashew, toast, and flinty notes lock in with nutty alpine cheese, highlighting its saline persistence.



Robert Parker (RP) : 98 Points (2022)

The Tapanappa 2022 Chardonnay Tiers Vineyard is one of Australia's great Chardonnays, and that has never been more apparent than in this 2022 vintage. A superstar wine of grand proportions, the fruit has startling intensity in the mouth. The juicy acidity that weaves all elements of the wine together shows the pedigree of the site up in Piccadilly Valley (planted 1979). The phenolics are finely milled, lithe and ductile. What a wine. It's streamlined, seamless, toasty, so persistent and long, sapid and just so classy. With raw power and open-weave at the back of the palate, drink it now (so many will, and so many will love it). But equally, time will allow this wine to grow and open, and I believe it will be better, even in just a few years. 13.8% alcohol, sealed under screw cap.