

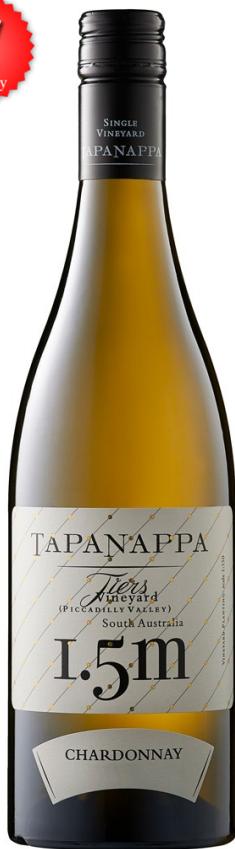


## Tapanappa

Tiers 1.5M 2022 is the "insider's cuvée" of the site: earlier-ripening French clones, vivid acidity, and a seamless French-oak frame, building a palate that's creamy, intense, and exceptionally long.

**TAPANAPPA**  
AUSTRALIA

97  
James  
Halliday



## Tiers Vineyard 1.5M Chardonnay 2022

Adelaide Hills, Australia

### Region and Vineyards

Tiers Vineyard lies in Piccadilly Valley, one of the highest and coolest pockets of Adelaide Hills, where a long growing season encourages slow flavour development while preserving naturally high acidity. The "1.5M" parcel is a distinctive replant within the original vineyard, designed to emphasise concentration and earlier, more complete ripening while retaining the site's hallmark freshness.

In 2003, a small section was replanted with French Bernard (Dijon) clones 76 and 95 on rootstocks, laid out on **1.5 m** row spacing with a notably low fruiting wire at **0.5 m**. This tight, precision-focused design shapes a subtly different expression from the original old vines across the road: fuller flavour, immediacy of fruit, and the same unmistakable Tiers grapefruit-edged finish. Bottled separately since 2015, the 2022 release was produced in very limited quantity.

### Winemaking

Tapanappa Tiers Vineyard 1.5M Chardonnay 2022 is 100% Chardonnay, hand-harvested from the close-spaced 1.5M block in early April (6 and 7 April). The fruit was chilled to **2°C**, then whole-bunch pressed using gentle air-bag presses to capture pristine, low-phenolic juice. After a settling stage in tank, the juice was transferred by gravity to French oak barriques for fermentation, with **one third new oak**.

Fermentation ran for around **two months** in cool autumn conditions, building aromatic definition and a fine-boned, lees-sculpted palate. The wine then matured in barrel on **full lees** until **December 2022**, before being racked clear and bottled in **February 2023**. The technical profile underlines the style: **pH 2.98**, total acidity **8.0 g/L**, and **13.5%** alcohol, supporting a creamy mid-palate with a distinctly grapefruit-cut, refreshing finish.

Alcohol :13,50 %

Composition: 100% Chardonnay



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# Tiers Vineyard 1.5M Chardonnay 2022

## Tasting Notes

- **Color:** Buttercup green-yellow, bright and youthful.
- **Aroma:** White peach leads, with hints of brioche, cinnamon-vanilla oak, and a gentle yeast-derived creaminess that stays elegant rather than sweet.
- **Palate:** Intense, ripe yet fresh Chardonnay fruit with signature Tiers texture and "fruit sweetness," offset by brisk acidity and a decisive grapefruit-finishing cut. Exceptional length and poise.

## Did you know?

The "1.5M" name is literal: it refers to the **1.5 m** row spacing of this replant, a tightly engineered vineyard section established in 2003 with Dijon clones (76 and 95) and a very low fruiting wire. Since the 2015 vintage, Tapanappa has bottled this parcel separately to highlight its distinctive, earlier-ripening personality within the broader Tiers site.

## Wine Pairing Ideas

- **Roast chicken with lemon and pan juices:** The wine's creamy breadth mirrors the roast richness, while its grapefruit-edged acidity lifts the dish and keeps the finish crisp.
- **Seared scallops with beurre blanc:** Leesy texture meets silky sauce, and the bright acid line brings precision and appetite-refreshing energy.
- **Grilled lobster with brown butter:** Subtle toast and spice echo the butter's nuttiness, while the citrus cut stops the pairing from feeling heavy.
- **Aged Comté:** Nutty, savoury notes resonate with the wine's brioche-oak complexity, and the long, dry finish cleans the palate beautifully.

### James Halliday (JH) : 97 Points (2022)



*The yellow grapefruit is almost painfully intense and mouth-watering, the finish hypnotic. The yellow grapefruit is almost painfully intense and mouth-watering, the finish hypnotic.*

### Robert Parker (RP) : 95 Points (2022)



*The 2022 Chardonnay Tiers Vineyard 1.5m is exactly what I expected it to be: excellent. A piercing intensity of flavor is matched by the piercing (and juicy) acidity. It fills the mouth side to side with sapid, staining fruit and lingers long through the finish. A superstar wine. It's got a massive reputation for a reason. 13.5% alcohol, sealed under screw cap.*



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