

Tapanappa Foggy Hill Pinot Noir

£36.99



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| Vintage: | 2017 |
| Bottle Size: | 75cl |
| Alcohol %: | 13% |
| Country: | Australia |
| Description: | The fruit aroma is of ripe and spicy black berry-fruits with floral notes. The palate has intense sweet fruit flavours reflecting the aromas that persist through to a long savoury and impressive finish. |
| Cepages: | Pinot Noir |
| Group: | Australia |
| Sub group: | South Australia |
| Colour: | Red |
| Closure: | Screwcap |
| Producer: | |
| Website: | |
| Organic/Bio Status: | |
| Food / cocktail match: | Earthy flavours will work with this wine, whether those come from mushrooms, game or roasted vegetables. |
| Food / cocktail recipe: | |
| Press | "17/20. Quite a rich array of aromas on the nose - not a burgundy copy but something very interesting and valid. Dry finish. A hint of iron filings on the finish but it really goes on in the mouth. Well done!" jancis robinson, jancisrobinson.com, may 2013 Foggy Hill Pinot Noir 2010 |
| Awards | |
| Other Info: | The north-facing slope of Foggy Hill is named for the summer and autumn fogs that roll up to the spine of the Fleurieu Peninsula from the Great Southern Ocean. The maritime climate of Foggy Hill has cool days and moderately warm nights, which allow the vines to produce intense and fragrant winess. The fruit was destemmed, crushed and chilled to 3°C and was placed into 1 tonne fermenters. The fermentation tubs were |

sealed and went through cold maceration for 4 days. The tubs were hand plunged morning and night for 10 day and reached 35°C for a 2 day period. There was then a further 7 days of juice contact with the skins. A mixture of 30% new and the balance one and two year old French oak barriques were used to age the wine for 9 months.