

Topper's Mountain

WINE OF NEW ENGLAND, AUSTRALIA



2013 wild ferment Tannat

Our vineyard

We are located near Tingha in northern NSW on the western edge of the New England Tablelands. Topper's Mountain vineyard is 10ha situated at an altitude of 900m on beautiful free draining deep, aged red basalt soils called Krasnozems, a degraded volcanic soil high with iron content. Specialising in alternate varieties, we have larger blocks of Tempranillo, Nebbiolo, Gewurztraminer, Petit Manseng, Tannat, Sauvignon Blanc, Chardonnay & Shiraz. We also have boutique areas of about 0.3ha of Pinot Noir plus smaller areas of five other varieties Pinotage, Viognier, Touriga Nacional, Tinta Cao and Barbera. The high altitude, cool climate and specific soil conditions produce grapes of super premium quality.

Tasting notes

Our Tannat pays a tribute to its tough French predecessor. Almost exclusively fruity aromas of cherries, mulberries, black berries, red and black currants announce freshness and vibrancy of this wine. Extraordinary brisk acidity and abundant tannins perfectly balance the richness and intensive flavours of just ripe red and black berries with a dash of vanilla and smoke. This Tannat might be rather abbreviated to TNT to capture its power and explosiveness.

Alcohol:	15.8%
TA:	6.0 g/l
pH:	3.5
RS:	1.8 g/l

Cellaring:	to 2025
Production:	Very small - 1150 bottles produced

Harvest day & yield:	22th of March; 8.5t/ha
Winemaking:	Spontaneous fermentation in old French barriques followed by 20 months maturation in oak. Additional 24months of aging in a bottle before release.

Vigneron:	Mark Kirkby
Winemaker:	Mike Hayes



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