

# CHARDONNAY



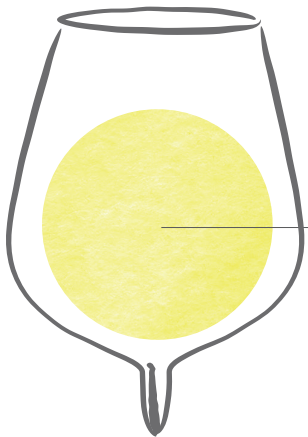
Majority of this hand-picked fruit is whole bunch pressed, some had 24 hour skin contact, while a small proportion was fermented on skins. This adds a nice bit of structure and complexity. The idea is to create the texture and phenolics in the wine from skin tannin and solids rather than placing it into oak. Really well structured and elegant. Toasty lees character, yellow nectarine, cream and some floral notes. The flavours follow on the palate which is textural and long with a saline pithy finish.

Winemaker - *Rob Hall*



Yarra Valley, Vic.

COMPLEX  
CREAM  
YELLOW NECTARINE  
LONG FINISH  
13% ABV



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CHARDONNAY

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# GRENACHE



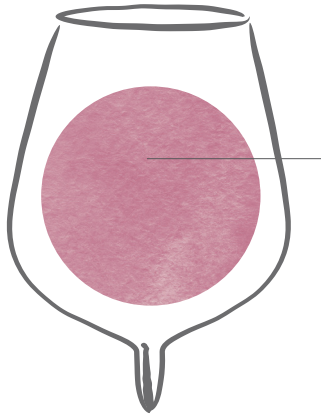
Two vineyard sites make up this wine - Lopresti vineyard on Hahn Road at the southern end of McLaren Vale and an old vine vineyard in the Blewitt Springs sub-region. The fruit was destemmed with whole berries fermented to dryness and pressed directly to 500L, 600L and 2,400L neutral oak. A small amount of whole bunch fermentation was used. The wine remained in oak on full lees where it matures until bottling in Late August 2022. Beautifully intense purple colour with aromatics that jump out of the glass. Pure fruited aromas of redcurrant and cinnamon follow through on to the palate with fresh acidity keeping the wine lively and vibrant. A small percentage of whole bunch fermentation in the wine adds a savoury element and herbal notes. A light bodied wine that works well in an aperitivo setting.

Winemaker - *Rob Mack*



McLaren Vale, SA.

VIBRANT  
REDCURRANT  
CINNAMON  
RASPBERRIES  
13% ABV



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GRENACHE

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# PINOT NOIR



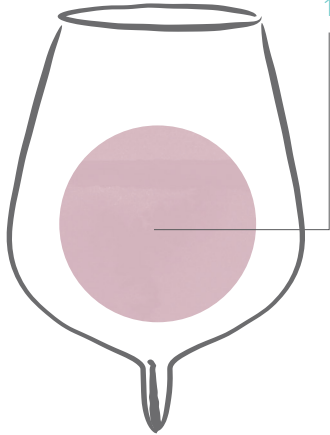
This complex Pinot Noir is hand-picked from 4 different vineyards in the Yarra Valley. Ferments were either de-stemmed or 100% whole bunch. Whole bunch made up around 15% of the blend. The wine is matured in old barrels, without preservatives for around 9 months. Finished with a small addition of sulphur dioxide before kegging. This Pinot Noir has aromas of sour cherry, rhubarb, and strawberry, with hints of herb and spice from the whole bunch batches. The palate is well balanced, with moreish acidity. A dry and savoury finish, with some well matured tannin from the extended maceration.

Winemaker - *Rob Hall*



—Yarra Valley, Vic.

BALANCED  
CHERRY  
RHUBARB  
SPICE  
13.5% ABV



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PINOT NOIR

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# SHIRAZ



Authentically Heathcote. We are super proud of this wine – over the vintages we have tried to get a particular taste profile for our Shiraz. We have nail this 2023 vintage.

## IN THE VINEYARD/WINERY

Destemmed and fermented at 25-30° covered for 7-10 days. Pressed and matured in vats and casks for 8 months. Racked and aerated regularly to soften the wine. Vineyards carefully selected for a balance of fruit weight and ripeness.

## ON THE PALATE

Dense red and blue fruits, violets, and olive spice. Ripe, plush, dark fruit flavours, wild spice, silken feel.

Winemaker - *Steve Webber*



Heathcote, Vic.

COOL CLIMATE  
DENSE RED FRUITS  
OLIVE SPICE  
VIOLETS  
14.5% ABV



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SHIRAZ

# CHENIN BLANC



The Tregarthen vineyard is in the Kuitpo sub-region of the southern Adelaide Hills. The small section of Chenin Blanc is the only block of the variety grown in the Hills and is on a gentle north facing slope. Cool evenings allow for a long ripening period enabling a crunchy acidity to be retained in the fruit. The fruit was pressed to stainless steel tank and fermented to dryness before spending four months on yeast lees to provide some richness and complexity. Pale straw in colour, aromas of almonds, crisp apple, and nashi pear jump from the glass along with ripe stone fruit. Clean, delicate, and pure on the palate with restrained fruit and floral characters. Flavour length is provided by crisp acidity and a light textural element thanks to the wine's time spent resting on lees.

Winemaker - *Rob Mack*



Adelaide Hills,  
South Australia.

DELICATE  
CRISP APPLE  
PEAR  
ALMONDS

11.5% ABV



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CHENIN BLANC

# GAMAY



Gamay Noir is the principal variety of Beaujolais (just North of the beautiful city of Lyon). It is slightly more juicy and crunchy than Pinot Noir and is great with autumnal dishes like mushrooms, truffle and cassoulet.

## IN THE VINEYARD/WINERY

Fruit was hand harvested and hand sorted. A combination of whole berry 70% and whole bunch 30% is tipped into open fermenters. 10-15 days of maceration and fermentation with wild yeast. Pressed, settled overnight and then filled to barrel by gravity. Allowed to mature for 6 months at 16°C in 500L French casks

## ON THE PALATE

Lifted perfume of blue and dark fruits, charcuterie, earth and spice. Gentle and supple flavours, rich and plump with violets, serious but smashable red.

Winemaker - *Steve Webber*



Yarra Valley, Vic.

SMASHABLE  
EARTH & SPICE  
VIOLETS  
DARK FRUITS  
13% ABV



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GAMAY

# CABERNET



A classic cool climate blend of Cabernet Sauvignon and Cabernet Franc exhibiting precise definition of fruit flavours, high soft tannin and complexity. Four weeks on skins gives the wine its vibrant dark cherry colour. Maturation for 24 months. French oak for 14 months then moved to stainless for the remaining time. Blackcurrant, dark cherry nose with hints of cigar box, tea leaf and mint adding complexity. The palate is medium bodied with richness and intensity supported by its soft integrated tannin.



Yarra Valley,  
Victoria.

BOLD  
BLACKCURRANT  
DARK CHERRY  
MIXED SPICES  
13.5% ABV



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CABERNET