

tupelo

2017 TASMANIA

'She's as sweet as Tupelo honey, just like honey, baby, from the bee'
Van Morrison Tupelo Honey



Vineyard

The Pinot Gris and Gewürztraminer for this, the third Stargazer Tupelo was sourced from Julieanne and Ashok Mani's Iron Pot Bay vineyard in the beautiful Tamar Valley while the Riesling comes from the Laurelbank vineyard in the Derwent Valley, on the banks of the Derwent River twenty minutes north of Hobart.

Vintage

The growing season in Tasmania got off to an early start due to a mild and wet winter after a hot summer resulting in higher than average soil temperatures. As a consequence bud burst was a fortnight ahead of usual. This was quickly moderated however by a cool and windy spring which culminated in a drawn out flowering period affecting fruit set in some varieties, particularly Chardonnay and Gewürztraminer.

The mild and windy weather continued through much of November, December and January although a glorious autumnal 'Indian summer' in February and March provided some much needed heat. Harvest started 2/3 weeks later than in 2016 and was significantly more drawn out than the compressed nature of vintage in the previous year.

Tasting Notes

This unusual blend mirrors the famous Alsatian 'Gentil' styles marrying the body of Pinot Gris with the finesse of Riesling and the spicy aromatics of Gewürztraminer. Perfumed and lifted, the nose shows quince and rose water notes with ripe pear. There is plenty of weight and slippery texture on the palate, with a fine, zesty acid coupled with some subtle phenolics providing both persistence and length.

Tupelo

The honey produced from the Tupelo black gum is highly prized for its unique characteristic of having such a perfect balance of natural sugars that it does not crystallise. 'She's as sweet as Tupelo honey, just like honey, baby, from the bee' Van Morrison *Tupelo Honey*

Artwork

The artwork for the Tupelo label was commissioned from talented Hobart artist Kate Piekutowski: www.katepiekutowski.com

Technical Information

- All fruit was hand harvested on 24 March 2017 at 12.2 baumé.
- Destemmed and left in contact with skins for about eight hours prior to gentle pressing.
- Wild fermented (indigenous yeasts), 45% in stainless steel, 40% in older oak and the remainder in a ceramic egg.
- Left on lees post ferment until bottling and stirred weekly.
- Final blend: Pinot Gris 45%, Riesling 38% Gewürztraminer 17%
- Bottled 22 August 2017: 12.9% alc., 3.14 pH, 6.2 g/L TA, 4.4g/L residual sugar
- Total production: 3462 bottles

PRODUCED BY STARGAZER
Samantha Connew: Winemaker/Director

PO Box 215, North Hobart, TAS 7002
M: 0408 173 335 F: 02 4998 6821
E: samantha@stargazerwine.com.au
www.stargazerwine.com.au