

rada

2017 TASMANIA



Vineyard

The Pinot Meunier for this first Rada Pinot Meunier/Pinot Noir blend is sourced from the Piper's Brook region in the north east of the island. Meunier is a clonal mutation of Pinot Noir and is recognised viticulturally for its delicate web of white hairs on the underside of its leaves – resembling a fine dusting of flour (Meunier is French for 'miller'). The Pinot Noir comes from a north facing Coal River Valley vineyard planted to various clones.

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

Savoury and lifted on the nose, rosehip and sarsaparilla notes are married with some damp earthy mushroom characters. Sweet raspberry fruit and a creamy texture fill out the mid palate, which continues onto fine-grained tannins and a crunchy cherry pip acidity at the finish.

Rada Penfold

Rada Penfold of the eponymous Penfold family in the 1970s 'was involved in public relations for the company and wrote a wine column (a relatively new phenomenon) for the Sydney Morning Herald, ostensibly aimed at encouraging consumers to drink more table wine... Ever the party-throwing socialite, Rada Penfold-Collins (as she became known after her marriage) approached Penfolds winemaker Max Schubert and asked him to create a new wine for an important party. He and his team came up with a sparkling blue wine and it was such a hit at the party that Rada (who had a seat on the board) suggested it be made commercially.' *Jeni Port - Crushed by Women*

Artwork

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

Technical Information

- All fruit was harvested on 13 April 2017 at 12.5 baumé.
- The Meunier was completely destemmed while 25% of the Pinot Noir was left as whole bunches in the same fermenter (10% in total).
- Cold soaked for 3 days before being warmed up for ferment.
- Wild ferment (indigenous yeasts) and pressed just before dryness on 20 April 2017.
- Racked off gross lees to Francois Frères and Ermitage French oak puncheons.
- Five months in oak on fine lees prior to spending a month in tank before bottling.
- Final blend: Pinot Meunier 55%, Pinot Noir 45%
- Bottled 19 October 2017: 12.7% alc., 3.37 pH, 6.2 g/L TA
- Total production: 1976 bottles.

PRODUCED BY STARGAZER
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