

# tupelo

## 2018 TASMANIA

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



### Vineyard

This is the first year that all of the Tupelo components have been sourced from the Coal River Valley; the Gewürztraminer from a vineyard just outside of Richmond, the Pinot Gris from Campania and the Riesling from Tea Tree.

### Vintage

A very dry winter had us on edge heading into spring although budburst timing was around normal at the end of September/start of October. Very even growth and warm conditions in November resulted in an extremely quick flowering period; for most growers this occurred over just one week, auguring well for fruit set and yields.

The warmer than average conditions continued through December and January although a cooler February gave us a little respite and pushed harvest back a little. The compressed nature of the season continued through to harvest which was a fast and furious one, especially compared to the moderate pace of 2017. Yields as anticipated were up due to increased berry size and thus bunch weights.

### Tasting Notes

This unusual blend mirrors the famous Alsatian 'Gentil' styles marrying the body of Pinot Gris with the spicy aromatics of Gewürztraminer and finishing with the finesse of Riesling. Perfumed and spicy, the nose shows quince paste and rose water notes with dried pear. There is a glossy texture to the palate, with the richness framed by 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](http://www.katepiekutowski.com)

### Technical Information

- The Pinot Gris and Gewürztraminer were hand harvested on 21 March 2018 at 11.9 Bé
- The fruit was destemmed and left in contact with skins for about eight hours prior to gentle pressing.
- Wild fermented (by indigenous yeasts); 52% in older oak barriques with the remainder in stainless steel.
- Left on lees for close to two months with lees stirring weekly.
- Final blend: 52% Pinot Gris, 30% Gewürztraminer, 18% Riesling.
- Bottled 9 August 2018: 12.5% alc., 3.28 pH, 6.5g/L titratable acidity, 3.22g/L residual sugar.
- Total production: 4706 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](mailto:samantha@stargazerwine.com.au)  
[www.stargazerwine.com.au](http://www.stargazerwine.com.au)