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STARGAZER

2022 TASMANIA CHARDONNAY



Vineyard

This is the second time that the Stargazer Chardonnay includes fruit from my Palisander Vineyard in the Coal River Valley as well as fruit sourced from Bernard Brain's vineyard at Ouse, high in the Derwent Valley. The former was planted in 2017 and is a combination of clones 76, 95, 96 and 548, all but the latter on own roots. This block is south facing and is primarily brown dermosol on Jurassic dolerite. Bernard's vineyard was planted in 1999 on own roots, the soils white silica sand over sandstone and clay. The site is north-east facing and of moderate vigour at approximately 100m above sea level. The clone is Bernard 76 and the vines are cane pruned and trained to a VSP canopy.

Vintage

The La Nina conditions over winter in 2021 delivered some solid rainfall during the winter months, but especially through spring with October and November in some spots recording the highest Spring rainfall on record. Whilst budburst commenced around normal in mid-September, the wet conditions slowed things down a little and flowering was particularly prolonged this year. Shoot growth was vigorous when it started to warm up and meant lots of hours shoot thinning and leaf plucking to open up the canopy and reduce disease pressure. Summer was dry and warm, but the slow start delayed vintage by about 10 days on average.

Tasting Notes

Light straw in colour with green edges, the nose shows plenty of white nectarine and fresh pear with some background secondary notes of gunflint and almond meal. The palate is complex and round with mandarin juice mouth-watering acidity, the fruit and oak integrated and focussed at the same time.

Technical Information

- The Palisander portion was hand harvested on 6 April 2022, Ouse on 9 April, both at 12.2 Bc.
- Whole bunch pressed and transferred directly to oak for ferment.
- Wild ferment (indigenous yeasts) in Mercurey French oak puncheons (500L), 20% of which were new.
- 100% malolactic fermentation.
- No lees stirring and eight months in oak on lees prior to blending, with 6 weeks in tank before bottling.
- Bottled 9 February 2022: 12.5% alc., 3.2 pH, 6.5 g/L titratable acidity.

PRODUCED BY STARGAZER
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