

# kura

## 2023 TASMANIA

### Vineyard

The Shiraz for this first release of the Kura Shiraz/Pinot Noir blend is sourced from a vineyard in the Tamar Valley as well as a vineyard just outside of Richmond in the Coal River Valley, the former a combination of 1654 and Tahbilk clones, and the latter the PT23 clone planted on a north facing slope in 2017. The Pinot Noir also comes a Coal River Valley vineyard, located at Tea Tree and planted in 2004 to the D2V5 clone.

### Vintage

The ongoing La Nina conditions of the last few years delivered some solid rainfall during the winter months which continued through spring. Budburst was delayed until late-September, and the wet conditions slowed things down considerably with flowering particularly prolonged this year, stretching through December. Canopy 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. The start of the new year saw things fine up considerably; and January and February were dry and warm, continuing through Autumn until a cold snap at Easter.

### Tasting Notes

Aromatic and spicy on the nose, with plenty of roasted blueberries and dried cherries, as well as some lifted violet floral notes. Chinese five spice and Sichuan pepper follows through on the palate which features fine feathery tannins in combination with plenty of generous fruit, finishing with trademark Tasmanian bright freshness.

### Artwork

The artwork for the Tupelo label was commissioned from talented Hobart artist Kate Pickutowski: [www.katepickutowski.com](http://www.katepickutowski.com)

### Technical Information

- The Shiraz parcels were both harvested on 1 May 2023, both at 12.8 baumé and the Pinot Noir on 30 April 2023 at 12.6 baumé.
- The Shiraz was destemmed and left as whole berries whilst the Pinot Noir was left as whole bunches. The Shiraz and Pinot Noir parcels were co-fermented.
- Cold soaked for three days prior to being warmed up for wild ferment (by indigenous yeasts) which lasted for about seven days prior to being pressed to tank on 9 April 2023.
- Racked off gross lees to French oak puncheons the next day, 25% of which were new.
- Seven months in oak on fine lees prior to preparing for bottling.
- Final blend: 70% Shiraz, 30% Pinot Noir
- Bottled 18 March 2024: 13% alc., 3.3pH, 6.2g/L TA

PRODUCED BY STARGAZER  
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