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# STARGAZER

## 2023 TASMANIA CHARDONNAY



### Vineyard

This is the third 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 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, 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

Pale straw in colour with plenty of stone fruit notes on the nose: apple skin and ruby red grapefruit intermingled with some struck match/gunflint complexity. The oak characters are subtle and supportive. The palate is complex and round with some nervy mouth-watering acidity. The almost quinine-like structure is balanced out by a juicy finish.

### Technical Information

- The Palisander portion (60% of the blend) was hand harvested on 11 April 2023 at 12.5 Bé, Ouse on 6 April at 12.4 Bé.
- Whole bunch pressed and transferred directly to oak and concrete egg (20%) 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 10 weeks in tank before bottling.
- Bottled 13 March 2024: 13% alc., 3.15 pH, 7.8 g/L titratable acidity.



PRODUCED BY STARGAZER  
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