

STARGAZER

2023 TASMANIA PALISANDER RIESLING

N



Vineyard

This is the sixth release of the Stargazer Palisander Riesling which comes from my vineyard (purchased in 2016) located in the Tea Tree subregion of the Coal River Valley, twenty minutes north-east of Hobart. Planted in 2002, it is primarily brown dermosol on Jurassic dolerite, the plant material sourced from Moorilla at Berriedale. It is cane pruned and trained to a vertical shoot positioned canopy, with green harvesting and shoot thinning in spring and summer as required.

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

Very pale yellow in colour with green hints. The nose combines lemon thyme and rosemary aromatics with some ginger flower and sherbert spice. On the palate the mouthfeel has a pithy liveliness and energy supported by an persistent crystalline acidity wrapping up with a sapid saline finish.

International Riesling Foundation Taste Profile

Stargazer is proud to to employ the IRF taste profile on our Rieslings, which is designed to help consumers know about the relative sweetness or dryness of the wine they are selecting. You can read more about the International Riesling Foundation here: www.drinkriesling.com

Technical Information

- Hand harvested on 18 April 2023 at 11.8 Bé.
- The fruit was destemmed and left in contact with skins for about twelve hours prior to gentle pressing.
- Wild fermented (by indigenous yeasts) over a five-week period in ceramic (60% of the blend) and concrete eggs (40%), and then left on lees for close to ten months.
- Bottled 6 February 2024: 12.5% alc., 3.04 pH, 7.4g/L titratable acidity, 1.2g/L residual sugar.

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
www.stargazerwine.com.au

