

kura

2024 TASMANIA



Vineyard

The Shiraz for this second release of the Kura Shiraz/Pinot Noir blend is sourced from Marengo Vineyard just outside of Richmond in the Coal River Valley, all PT23 clone planted on a north facing slope in 2017. The Pinot Noir also comes from a Coal River Valley vineyard, located on the other side of Richmond towards Penna and planted in 2004.

Vintage

In contrast to the previous three cooler and wetter La Nina seasons, the winter and spring of 2023 offered relatively composed conditions with little wind or rain to interrupt the start of the growing season. The moderate weather contributed to an early and even flowering across southern Tasmania, which nonetheless remained much drier than normal in the Coal River Valley. Some good rainfall in early January encouraged a late growth spurt and saw us start veraison at the end of that month. The dry conditions continued through to harvest, which despite the warm summer and autumn, started only a little bit earlier than 'normal'.

Tasting Notes

Vibrant purple in colour with a fruit profile of black cherries and blackberries, rosemary stem, pepper berry, and Dutch liquorice. The palate is juicy and fresh with blue and red fruits continuing to thread through to the finish with just the right amount of grip in the tannins, wrapping up with a nice snappy sapidity.

Artwork

The artwork for the Kura label was commissioned from talented Hobart artist Kate Piekutowski: www.katepiekutowski.com

Technical Information

- The Shiraz parcel was harvested on 24 April 2024 at 12.2 baumé and the Pinot Noir on 20 March 2024 at 12.3 baumé.
- The Shiraz was destemmed and left as whole berries whilst half of the Pinot Noir was left as whole bunches (fermented separately).
- 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.
- Racked off gross lees to older French oak puncheons the next day.
- Eleven months in oak on fine lees prior to preparing for bottling.
- Final blend: 75% Shiraz, 25% Pinot Noir
- Bottled 21 Mar 2025: 13% alc., 3.46pH, 6.6g/L TA

PRODUCED BY STARGAZER
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