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STARGAZER

2024 TASMANIA PALISANDER RIESLING



Vineyard

This is the seventh 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

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

Pale soft yellow in colour. There is the trademark Coal River Valley green apple aromatics on the nose along with citrus notes of yuzu and mandarin and hints of fennel pollen. The palate is soft and inviting with sherbetta acid on the finish married with chalk and sea spray from the phenolics. The vibrant acid structure sits in balance with fruit profile.

International Riesling Foundation Taste Profile

Stargazer is proud 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 10 April 2024 at 12.1 Bé.
- The fruit was destemmed and left in contact with skins for more than twelve hours prior to gentle pressing.
- Wild fermented (by indigenous yeasts) over a six-week period in ceramic (60% of the blend) and concrete eggs (40%), and then left on lees for close to ten months.
- Bottled 31 January 2025: 13% alc., 3.19 pH, 6.0g/L titratable acidity, 0.5g/L residual sugar.

PRODUCED BY STARGAZER
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