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# STARGAZER

## 2024 TASMANIA CHARDONNAY



### Vineyard

The 2024 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 in Derwent Valley and the Marengo Vineyard just outside of Richmond. The Palisander Vineyard Chardonnay 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. Marengo was likewise planted in 2017 and is all 95 clone. 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

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 straw in colour, on the nose it is all bright fresh lemon peel and ripe white peaches. Custard pastry and cashew nuts with a subtle flinty note, add a secondary layer beneath the primary fruit. The generous stonefruit upfront on the palate is framed by judicious use of oak, with long flavours of almonds and honeycomb finishing with a pink sea salt briny drive.

### Technical Information

- The Palisander portion (50% of the blend) was hand harvested on 5 April 2024 at 12.1 Bé, Ouse (25% of the blend) on 6 April at 11.8 Bé and Marengo (25%) on 9 March and 11 Bé.
- Whole bunch pressed and transferred directly to oak 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 six weeks in tank before bottling.
- Bottled 18 February 2025: 12.5% alc., 3.24 pH, 5.7 g/L titratable acidity.

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