

STARGAZER

2024 TASMANIA PALISANDER PINOT NOIR



Vineyard

This is the ninth Stargazer Pinot Noir to come from the Palisander Vineyard, purchased in February 2016. Located in the Tea Tree subregion of the Coal River Valley, twenty minutes northeast of Hobart, the older section of the vineyard was planted in 2002.

Primarily brown dermosol on Jurassic dolerite, the plant material is a combination of clones, the majority of which is G5V12 or Wadenswil. The 2024 also includes clones Abel, 115, 777 and MV6 from blocks planted in 2017. It is all cane pruned and trained to a vertical shoot positioned canopy, and extensively shoot and fruit thinned in the 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

An exuberant nose of red cherry, pomegranate, violets, sarsaparilla, and thyme. The lifted pretty aromatics give way to similar vibrant spice on the palate. There is plenty of lush generous fruit alongside juicy red cherries, supported by clove, nutmeg and five spice. Soft velvet like tannins work with the bright acid to contribute to a sustained length of flavour.

Technical Information

- Hand harvested between 27 March and 4 April 2024.
- 25% whole bunches with the remainder destemmed, with whole berries.
- Cold soaked for three days before being warmed up for ferment with indigenous (wild) yeasts.
- Basket pressed just before dryness after ten days on skins.
- Racked off gross lees to Francois Freres, Mercurey and Damy French oak puncheons, 30% of which were new.
- Eight months in oak on fine lees prior to blending in December, six weeks in tank before bottling.
- Bottled 6 February 2025: 13% alc., 3.46 pH, 5.6 g/L titratable acidity.

PRODUCED BY STARGAZER
Samantha Connew: Winemaker/Director

PO Box 215, North Hobart, TAS 7002
M: 0408 173 335
E: samantha@stargazerwine.com.au
www.stargazerwine.com.au