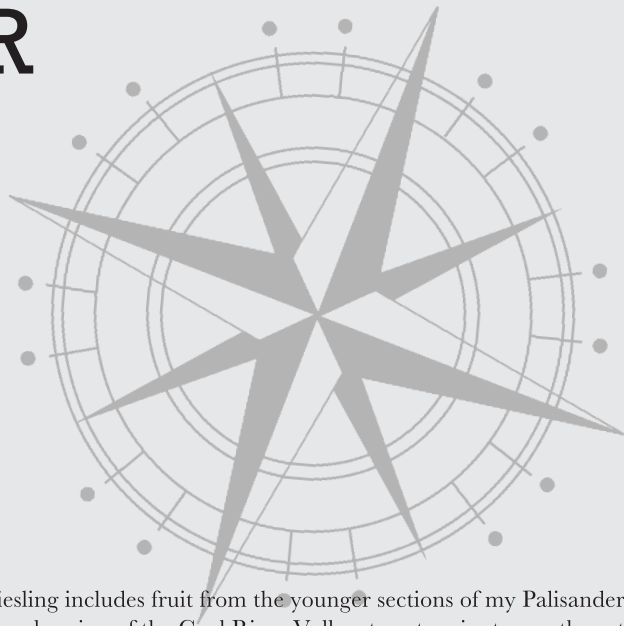


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STARGAZER

2024 TASMANIA RIESLING



Vineyard

The 2024 Riesling includes fruit from the younger sections of my Palisander Vineyard in the Tea Tree subregion of the Coal River Valley, twenty minutes north-east of Hobart. Planted in 2017 and 2021, the clones are GM239 and GM198. The remaining fruit (36% of the final blend) is from a neighbouring vineyard, planted in 2004 to a density of 5000 vines to the hectare. Both vineyards are primarily brown dermosol on Jurassic dolerite, and the vines are cane pruned and trained to a VSP canopy, with green harvesting and shoot thinning in spring and summer where necessary.

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

Very pale yellow in colour, the nose shows plenty of citrus bergamot and yuzu notes with the trademark Tea Tree apple skin character also evident. On the palate there is plenty of lemon sherbet and lime zest combined with greengage plum juiciness. The acid on the palate is tangy and vibrant with a salivating, wet stone, refreshing finish.

International Riesling Foundation Taste Profile

Stargazer is proud to be able to employ the IRF taste profile on our Riesling, which is designed to help consumers know about the relative sweetness or dryness of the wine they are selecting.

Technical Information

- Hand harvested in two picks on 9 April 2024 at 12.1 Bé and 15 April 2024 at 12.4 Bé.
- Both picks were destemmed and left in contact with skins for about eight hours prior to gentle pressing.
- 100% wild fermented (by indigenous yeasts) in stainless steel over eight weeks.
- The ferments were arrested in early July and left on lees prior to blending.
- Bottled 8 August 2024: 13% alc., 2.97 pH, 7.1g/L titratable acidity, 8.4g/L residual sugar.

PRODUCED BY STARGAZER
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