

# tupelo

## 2024 TASMANIA

*'She's as sweet as Tupelo honey, just like honey, baby, from the bee'* Van Morrison *Tupelo Honey*



### Vineyard

This is the first year that the Tupelo has included a small portion of fruit from the 2021 plantings of Gris, Pinot Blanc, Riesling and Gewurztraminer at my Palisander vineyard in the Coal River Valley sub-region of Tea Tree. The remaining fruit is from other small holdings in the Coal River Valley, the Gewurztraminer from a vineyard just outside of Richmond, the Pinot Gris also from just outside Richmond, and a little bit of Riesling from Campania.

### 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

This unusual blend mirrors the famous Alsatian 'Gentil' styles marrying the body of Pinot Gris, the exuberance of Pinot Blanc with the spicy aromatics of Gewurztraminer and the finesse of Riesling. Pale yellow in colour with green flecks, the nose is perfumed and lifted showing honeysuckle and jasmine notes with dried pear spiciness and a hint of honeyed beeswax. There is a glossy texture to the palate, with the richness framed by subtle phenolics providing both persistence and length.

### Tupelo

The honey produced from the Tupelo black gum is highly prized for its unique characteristic of having such a perfect balance of natural sugars that it does not crystallise. 'She's as sweet as Tupelo honey, just like honey, baby, from the bee' Van Morrison *Tupelo Honey*

### Artwork

The artwork for the Tupelo label was commissioned from talented Hobart artist Kate Piekutowski: [www.katepiekutowski.com](http://www.katepiekutowski.com)

### Technical Information

- The components of this blend were harvested from 6 March 2024 starting with the Pinot Gris, finishing with the Riesling from Palisander on 15 April 2024.
- The fruit was all destemmed and left in contact with skins for about eight hours prior to gentle pressing, and then fermented (by indigenous yeasts) in older white oak puncheons. A portion of the Riesling (10% of the overall blend) was fermented in a ceramic egg.
- The Gewurztraminer component had two days on skins prior to pressing.
- Left on lees in oak for close to two months post-ferment without sulphur.
- Final blend: 42% Pinot Gris, 30% Riesling, 21% Gewurztraminer, 7% Pinot Blanc.
- Bottled 16 August 2024: 13% alc., 3.30 pH, 5.1g/L titratable acidity, 3.7g/L residual sugar.

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