kura

2025 TASMANIA



Vineyard

The Shiraz for this third release of the Kura Shiraz/Pinot Noir blend is sourced from Marengo Vineyard just outside of Richmond in the Coal River Valley, all PT23 clone planted on a north facing slope in 2017. The Pinot Noir also comes from a Coal River Valley vineyard, located on the other side of Richmond towards Penna and planted in 2004.

Vintage

With relatively normal winter rainfall, budburst commenced on cue in mid-September. Cool spring conditions (and a frost scare on 26 October) for the next few weeks restricted rapid shoot growth until soil temperatures started to warm up in early November. Some welcome rainfall in late December kept things ticking along with warm weather conditions contributing to an early and even flowering across the Coal River Valley. The warm conditions continued through the start of 2025 with a couple of heat spurts in late January and February pushing all varieties through veraison relatively quickly. The dry and warm conditions resulted in optimal conditions across all blocks with larger than average bunch weights recorded as harvesting started in mid-March.

Tasting Notes

An intense deep purple in colour, with a wave of Tasmanian pepperberry and roasted tamarillos on the nose. This opens up to blackberries and Doris plums, backed by purple floral hints of violets with cassia bark spice. On the palate the tannins are fine and well-structured with the medium acidity lifting everything up, keeping it fresh and vibrant.

Artwork

The artwork for the Kura label was commissioned from talented Hobart artist Kate Piekutowski: www.katepiekutowski.com

Technical Information

- The Shiraz parcel was harvested on 18 April 2025 at 12.7 baumé and the Pinot Noir on 14 March 2025 at 12.5 baumé.
- The Shiraz was destemmed and left as whole berries whilst 25% of the Pinot Noir was left as whole bunches (fermented separately).
- Cold soaked for three days prior to being warmed up for wild ferment (by indigenous yeasts) which lasted for about seven days prior to being pressed to tank.
- Racked off gross lees to one new Damy Allier puncheon and older French oak puncheons the next day.
- Eleven months in oak on fine lees prior to preparing for bottling.
- Final blend: 60% Shiraz, 40% Pinot Noir
- Bottled 24 February 2026: 13% alc., 3.41pH, 6g/L TA

PRODUCED BY STARGAZER
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...the pinot shiraz blend dates back to at least the mid-20th century, thanks to pioneering vignerons like Maurice O'Shea at Mount Pleasant. The wines that his brilliant French-trained winemaker produced from the 1950s to Mount Pleasant – in a shed with a dirt floor and no electricity – have rightly assumed the status of modern classics.'

Max Allen