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STARGAZER

2025 TASMANIA PALISANDER RIESLING



Vineyard

This is the eighth release of the Stargazer Palisander Riesling which comes from my vineyard (purchased in 2016) located in the Tea Tree subregion of the Coal River Valley, twenty minutes north-east of Hobart. Planted in 2002, it is primarily brown dermosol on Jurassic dolerite, the plant material sourced from Moorilla at Berriedale. It is cane pruned and trained to a vertical shoot positioned canopy, with green harvesting and shoot thinning in spring and summer as required.

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

Very pale yellow in colour with green hints. The nose is a combination of wild fennel seed and bay leaf spice overlaid with some white blossom waxiness. On the palate the acid is integrated with the custard apple generosity, coherent and seamless with no hard edges; rather soft and sherbetty, finishing with fruit intensity and concentration.

International Riesling Foundation Taste Profile

Stargazer is proud to employ the IRF taste profile on our Rieslings, which is designed to help consumers know about the relative sweetness or dryness of the wine they are selecting. You can read more about the International Riesling Foundation here: www.drinkriesling.com

Technical Information

- Hand harvested on 16 April 2025 at 12.2 Bé.
- The fruit was destemmed and left in contact with skins for more than twelve hours prior to gentle pressing.
- Wild fermented (by indigenous yeasts) over a six-week period in concrete (75% of the blend) and ceramic eggs (25%), and then left on lees for close to ten months.
- Bottled 20 March 2026: 12.7% alc., 3.2 pH, 6.1g/L titratable acidity, 1.8g/L residual sugar.

PRODUCED BY STARGAZER
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