

STARGAZER

2025 TASMANIA RIESLING



Vineyard

The 2025 Riesling includes fruit from all three blocks of Riesling at my Palisander Vineyard in the Tea Tree subregion of the Coal River Valley, twenty minutes north-east of Hobart. Planted in 2004, 2017 and 2021, the clones are GM239 and GM198, with the older vine material sourced from Moorilla. The remaining fruit is from a vineyard in the Campania area of the Coal River Valley, planted in 2015 to clones D2V2 and D2V3. 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

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

Pale yellow with green hints in the glass, the nose shows plenty of spice – freshly grated nutmeg and cardamom pods – along with the trademark Tea Tree apple skin character, and a honeysuckle floral note. On the palate there is plenty of wild fennel crunch combined with a and delicate chamomile laciness. The acid on the palate is salivating and zesty with a positive phenolic edge working seamlessly with the residual sugar to provide shape and balance.

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

- Harvested between 10 and 22 April 2025 at a sugar range between 11.8 and 12.2 Bé.
- All 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 six weeks.
- The ferments were arrested in mid-June and left on lees prior to blending.
- Bottled 11 August 2025: 13% alc., 2.99 pH, 6.5g/L titratable acidity, 6.7g/L residual sugar.

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