STARGAZER

2026 TASMANIA RIESLING



Vineyard

The 2026 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 Richmond area of the Coal River Valley, planted in 2017 to clone GM239. 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

After another dry winter in Southern Tasmania, budburst commenced around the middle of September. Relentlessly wet, windy and cold conditions over Spring, November in particular, saw delayed shoot growth and a challenging flowering period. The result - open canopies and lower-than-average yields – allayed much of the handwork we do in the vineyard in a normal season. This delayed start to the season pushed back the start of harvest by 10 days to two weeks in most blocks even though summer and autumn temperatures were both average. The cooler start to the season, lower yields and open canopies have nonetheless delivered fruit with great intensity and driving acidity.

Tasting Notes

Very pale yellow in colour with green hints, the nose is floral and lifted, showing waxy white flowers; gardenias and jasmine. In the background is pink grapefruit and kaffir lime spiciness. The acid provides structure, drive and backbone to the palate, while the tangy exit is balanced with a judicious touch of residual sugar.

International Riesling Foundation Taste Profile

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

Technical Information

- Harvested between 21 April and 7 May 2026 at a sugar range between 11.8 and 12.2 Bé.
- All picks were destemmed and a portion (30%) was left in contact with skins for about 16 hours prior to gentle pressing.
- 100% wild fermented (by indigenous yeasts) in stainless steel over seven weeks.
- The ferment was arrested on 24 June and left on lees prior to blending.
- Bottled 24 August 2026: 12.2% alc., 2.96 pH, 8.5g/L titratable acidity, 7.2.g/L residual sugar.

PRODUCED BY STARGAZER
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