

tupelo

2026 TASMANIA



Vineyard

The 2026 Tupelo is majority sourced from our 2021 plantings of Gris, Pinot Blanc, Riesling and Gewürztraminer at my Palisander vineyard in the Tea Tree sub-region of the Coal River Valley. This was augmented with some Pinot Gris from a vineyard just outside of Richmond in the Coal River Valley. 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

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 Gewürztraminer and the finesse of Riesling. Pale yellow in colour, the nose is delicately fragrant showing some dried mandarin and musk lolly spiciness with a hint of crystallised ginger and honeysuckle. The palate is glossy and textural, with positive phenolics playing an important role in framing the richness of the mouthfeel.

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 doesn’t 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-born and now Brisbane based artist Kate Piekutowski: www.katepiekutowski.com

Technical Information

- The components of this blend were harvested from 7 April 2026 starting with the Pinot Gris and Gewürztraminer from Palisander and finishing with the Riesling component in early May.
- The Pinot Gris and Gewürztraminer portions were all destemmed and left in contact with skins for about eight hours prior to gentle pressing. All of the juice was then fermented (by indigenous yeasts) in older oak puncheons.
- Left on lees for close to two months post-ferment prior to blending.
- Final blend: 50% Pinot Gris, 30% Pinot Blanc, 13% Riesling, 7% Gewürztraminer.
- Bottled 25 August 2026: 13% alc., 3.25 pH, 7.3g/L titratable acidity, 2.5g/L residual sugar.

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