

STARGAZER

2023 TASMANIA PALISANDER PINOT NOIR



Vineyard

This is the eighth Stargazer Pinot Noir to come from the Palisander Vineyard, purchased in February 2016. Located in the Tea Tree subregion of the Coal River Valley, twenty minutes northeast of Hobart, the older section of the vineyard was planted in 2002. Primarily brown dermosol on Jurassic dolerite, the plant material is combination of clones, the majority of which is G5V12 or Wadenswil. The 2022 also includes clones Abel, 115, 777 and MV6 from the blocks planted in 2017. It is all cane pruned and trained to a vertical shoot positioned canopy, and extensively shoot and fruit thinned in the spring and summer as required.

Vintage

The ongoing La Nina conditions of the last few years delivered some solid rainfall during the winter months which continued through spring. Budburst was delayed until late-September, and the wet conditions slowed things down considerably with flowering particularly prolonged this year, stretching through December. Canopy growth was vigorous when it started to warm up and meant lots of hours shoot thinning and leaf plucking to open up the canopy and reduce disease pressure. The start of the new year saw things fine up considerably; and January and February were dry and warm, continuing through Autumn until a cold snap at Easter.

Tasting notes

Bright ruby crimson in colour, the nose has a little meaty gunpowder reduction which opens up to reveal a lively combination of predominantly red fruits. Rosehip, sour cherry and pomegranate dominate, but there is some clove and green peppercorn spiciness there also. The palate is compact and tight, with real nerve and tension driving the layered tannins and supporting the generous fruit right through to the finish.

Technical Information

- Hand harvested between 1 April and 11 April 2023.
- 20% whole bunches with the remainder destemmed, with whole berries.
- Cold soaked for three days before being warmed up for ferment with indigenous (wild) yeasts.
- Basket pressed just before dryness after ten days on skins.
- Racked off gross lees to Francois Freres, Mercurey and Ermitage French oak puncheons, 25% of which were new.
- Eight months in oak on fine lees prior to blending, ten weeks in tank before bottling.
- Bottled 15 March 2023: 13% alc., 3.42 pH, 6.1 g/L titratable acidity.

PRODUCED BY STARGAZER
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