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STARGAZER

2022 TASMANIA
PINOT NOIR



Vineyard

This is the seventh 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 La Nina conditions over winter in 2021 delivered some solid rainfall during the winter months, but especially through spring with October and November in some spots recording the highest Spring rainfall on record. Whilst budburst commenced around normal in mid-September, the wet conditions slowed things down a little and flowering was particularly prolonged this year. Shoot 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. Summer was dry and warm, but the slow start delayed vintage by about 10 days on average.

Tasting notes

Bright ruby garnet in colour, the nose has a little gunpowder reduction which opens up to reveal a lively combination of red and black fruits. Wild strawberries and blackcurrants dominate, but there is some pomegranate and cinnamon spiciness there also. The palate is compact and nimble, with layered tannins coming in early and supporting the juicy acidity right through to the finish.

Technical Information

- Hand harvested between 31 March 2022 and 11 April 2022.
- 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, 22% of which were new.
- Eight months in oak on fine lees prior to blending, six weeks in tank before bottling.
- Bottled 10 February 2022: 12.7% alc., 3.42 pH, 5.9 g/L titratable acidity.

PRODUCED BY STARGAZER
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