

STARGAZER

2022 TASMANIA PALISANDER RIESLING

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Vineyard

This is the fifth release of the Stargazer Palisander Riesling which comes from my vineyard (purchased in 2016) located in the Tea Tree subregion of the Coal River Valley, twenty minutes north-east of Hobart. Planted in 2002, it is primarily brown dermosol on Jurassic dolerite, the plant material sourced from Moorilla at Berriedale. It is cane pruned and trained to a vertical shoot positioned canopy, with green harvesting and shoot thinning in 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

Very pale yellow in colour with green hints. The nose is a combination of lemon balm aromatics with some white blossom, gardenia florals. On the palate the mouthfeel has a grapefruit pithiness supported by a fine and taut acid line contributing tension and energy, wrapping up with a saline finish.

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. You can read more about the International Riesling Foundation here: www.drinkriesling.com

Technical Information

- Hand harvested on 22 April 2022 at 12.2 B \acute{e} .
- The fruit was destemmed and left in contact with skins for about eight hours prior to gentle pressing.
- Wild fermented (by indigenous yeasts) over a six-week period in ceramic and concrete eggs, and then left on lees for close to ten months.
- Bottled 6 February 2023: 12.5% alc., 3.04 pH, 7.4g/L titratable acidity, 1.2g/L residual sugar.

PRODUCED BY STARGAZER
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