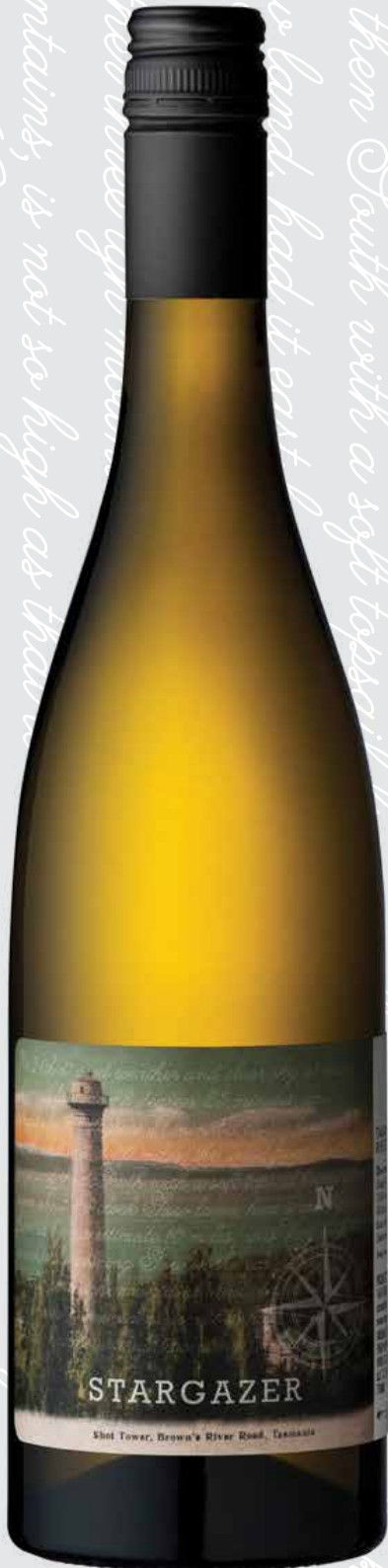


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STARGAZER

2023 TASMANIA RIESLING



Vineyard

This is the eighth Stargazer Riesling to come from a single vineyard site located in the Tea Tree subregion of the Coal River Valley, twenty minutes north-east of Hobart. Planted in 2004 to a density of 5000 vines to the hectare, the clones include D2V3, 198GM, F8V13 and 239GM. Primarily dark clay on Jurassic dolerite, the vines are cane pruned and trained to a VSP canopy, with green harvesting and shoot thinning in spring and summer.

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

Quartz-green in colour. Crammed with vibrant green apple and yuzu notes on the nose, with lifted jasmine and crystallised ginger aromatics. The palate's bright acidity and river-stone flavours are balanced with a gentle fruit sweetness and a bright, glossy 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 in two picks on 13 April 2023 at 12.1 Bé and 26 April 2023 at 12.2 Bé.
- Both picks were destemmed and left in contact with skins for about eight hours prior to gentle pressing.
- 100% wild fermented (by indigenous yeasts) in stainless steel over six weeks.
- The ferments were arrested on 2 June and left on lees for close to six weeks before blending.
- Bottled 9 August 2023: 12% alc., 2.99 pH, 9.1g/L titratable acidity, 8.6g/L residual sugar.

PRODUCED BY STARGAZER
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