

# tupelo

## 2023 TASMANIA

*'She's as sweet as Tupelo honey, just like honey, baby, from the bee'*  
*Van Morrison, Tupelo Honey*



### Vineyard

This is the second year that Pinot Blanc has joined the stalwarts of Pinot Gris, Riesling and Gewürztraminer in the Tupelo blend, all of which were sourced from the Coal River Valley; the Gewürztraminer from a vineyard just outside of Richmond, the Pinot Gris from Campania, the Pinot Blanc from Cambridge and the Riesling from Tea Tree and Campania.

### 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

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 with green flecks, the nose is perfumed and lifted showing honeysuckle and jasmine notes with dried pear spiciness and a hint of honeyed beeswax. There is a glossy texture to the palate, with the richness framed by subtle phenolics providing both persistence and length.

### 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 does not 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 artist Kate Piekutowski: [www.katepiekutowski.com](http://www.katepiekutowski.com)

### Technical Information

- The components of this blend were harvested from 21 March 2023 starting with the Pinot Gris, finishing with the Pinot Blanc on 8 April 2023.
- The fruit was all destemmed and left in contact with skins for about eight hours prior to gentle pressing, and then fermented (by indigenous yeasts) in older white oak puncheons.
- The Gewurztraminer component had two days on skins prior to pressing.
- Left on lees in oak for close to three and a half months with lees stirring periodically.
- Final blend: 41% Pinot Gris, 28% Pinot Blanc, 26% Riesling, 5% Gewurztraminer.
- Bottled 8 August 2023: 12.8% alc., 3.24 pH, 6.8g/L titratable acidity, 3.4g/L residual sugar.

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