

tupelo

2021 TASMANIA



'She's as sweet as Tupelo honey, just like honey, baby, from the bee'

Van Morrison Tupelo Honey

Vineyard

This is the fourth year that all the Tupelo components have been sourced from the Coal River Valley; the Gewürztraminer from a vineyard just outside of Richmond, the Pinot Gris from Campania and the Riesling from Tea Tree and Campania.

Vintage

The La Nina conditions over winter in 2020 delivered some solid rainfall during the winter months, with budburst commencing around normal in mid-September. Whilst cooler than average temperatures over the summer months had us anticipating a late vintage, some warmer weather in February and March, along with a couple of good rainfall events spurred things along and we started pretty much on cue at the end of March.

Tasting Notes

This unusual blend mirrors the famous Alsatian 'Gentil' styles marrying the body of Pinot Gris with the spicy aromatics of Gewürztraminer and finishing with the finesse of Riesling. Pale yellow in colour, the nose is fragrant and perfumed showing some lychee and musk lolly spiciness with a hint of ginger and Turkish delight. The palate is glossy and textural, with positive phenolics, in conjunction with some acid tension, playing an important role in framing the richness of the mouthfeel.

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

Technical Information

- The Pinot Gris, Gewürztraminer and a portion of the Riesling were hand harvested on 24 March 2021 at 12.3 Bé, and the remaining Riesling a month later on 20 April 2021.
- The fruit was 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.
- Fifteen percent of the Riesling component was fermented on skins before being pressed off a fortnight later to a stainless-steel tank.
- Left on lees for close to three months with lees stirring fortnightly.
- Final blend: 51% Pinot Gris, 34% Riesling, 15% Gewürztraminer.
- Bottled 11 August 2021: 12.5% alc., 3.37 pH, 5.4g/L titratable acidity, 5.1g/L residual sugar.
- Total production: 5891 bottles.

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