

Stargazer

Tupelo



Winemaker: Samantha Connew

GI: Tasmania

Site(s): Three vineyards in Coal River Valley

"Tupelo" is named after the honey produced from the Tupelo black gum, which is highly prized for its unique characteristic of having such a perfect balance of natural sugars, it does not crystallize.

Vineyard notes: The component grapes of the Tupelo are sourced from different single vineyard sites in the Coal River Valley: the gewürztraminer from just outside of Richmond, the pinot gris from Campania, and the riesling from Tea Tree and Campania. A combination of soil types including alluvial sand, clay, and dolerite. All vineyards are members of VinZero, a Tasmanian sustainability charter.

Winemaking: Pinot gris, gewürztraminer, and a portion of the riesling were handpicked March 27 at 12.5° baumé, while the remaining riesling was hand-picked on April 1 at the same baumé. All picks were destemmed and left in contact with skins for about eight hours prior to gentle pressing, then wild fermented in old oak. Left on lees for close to three months, with battonage every two weeks. 3.31 pH, 6.6 g/L TA, 3.2 g/L residual sugar.

Grape varieties : 50% Pinot Gris, 34% Riesling, 16% Gewürztraminer

Soil : Alluvial sand, clay, and dolerite

Alcohol : 12.5%

Tasting notes :

This unusual blend mirrors the famous Alsatian "Gentil" styles, marrying body of pinot gris with spicy aromatics of gewürztraminer and finishing with the finesse of riesling. Perfumed and spicy, the nose shows quince paste and rose water notes with dried pear and fresh quandong (a native red peach). There is a glossy texture to the palate, with the richness framed by subtle phenolics and acid providing both persistence and length.

