

Stargazer

Riesling Single Vineyard Tasmania



Winemaker: Samantha Connew

GI: Tasmania

Site(s): Single vineyard in Coal River Valley

Stargazer's varietal series depicts historic buildings or natural features of Tasmania.

Vineyard notes: This is the fifth Stargazer riesling to come from this unnamed single vineyard site, located in the Tea Tree subregion of the Coal River Valley, twenty minutes northeast of Hobart. Planted in 2004 to a density of 5000 vines/hectare, with soils of dark clay on Jurassic dolerite. The vines are cane-pruned and trained to a VSP canopy. In process of transitioning to organic viticulture.

Winemaking: Hard-harvested in two picks in early April at 11.7° and 12.9° baumé. Both picks were destemmed and left in contact with skins for about eight hours prior to gentle pressing. The majority was wild-fermented in stainless steel over a month; 30% was wild-fermented in old oak. The stainless-steel ferments were arrested in May and left on lees for close to three months, with battonage every two weeks. 2.88 pH, 8.3 g/L TA, 7.5 g/L residual sugar.

Grape varieties : Riesling

Alcohol : 12%

Tasting notes :

Very pale yellow in color with green hints, the nose has notes of citrus, bergamot, and the trademark Tea Tree apple-skin character. Pink grapefruit and desert lime spiciness, with a hint of salty green native Kakadu plum. The acid provides structure, drive, and backbone to the palate, while the tangy exit is balanced with a small touch of residual sugar and stony fleshiness.

