

## Stargazer

### *Riesling Palisander Vineyard Tasmania*



Winemaker: Samantha Connew

GI: Tasmania

Site(s): Palisander Vineyard, Coal River Valley

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

Vineyard notes: This is the third Stargazer release of riesling from the Palisander vineyard (purchased by Stargazer in 2016), located in the Tea Tree subregion of the Coal River Valley, twenty minutes northeast of Hobart. Planted in 2002, it is primarily brown dermosol on Jurassic dolerite, the plant material sourced from Moorilla at Berriedale. The vines are cane-pruned and trained to a VSP canopy, with green harvesting and shoot thinning in the spring and summer.

Winemaking: Hard-harvested on April 21 2020 at 12.7° baumé. The fruit was destemmed and left in contact with skins for about eight hours prior to gentle pressing. Wild-fermented in two ceramic eggs over a six-week period and then left on lees for close to ten months. Bottled on March 10, 2021. 3.1 pH, 8.1 g/L TA, 1.5 g/L residual sugar.

Grape varieties : Riesling

Alcohol : 13%

Tasting notes :

Very pale yellow in color with green hints, the nose is floral and lifted, showing waxy white flowers, gardenias and jasmine, as well as savory notes of oyster shell and seaweed. Pink grapefruit and desert lime spiciness on the palate, with a hint of salty green native Kakadu plum and lemon curd. The acid provides structure, drive, and backbone to the palate: a lesson in linearity, tension, and energy.

