



LEGEND Imports, LLC
www.legendaustralia.com
hello@legendaustralia.com

Stargazer 2021 'Tupelo'

Winemaker: Samantha Connew

Grape(s): 51% Pinot Gris, 34% Riesling, 15% Gewürztraminer

GI: Tasmania

Site(s): Three vineyards in Coal River Valley

Vintage notes: The La Niña 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.

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 24 at 12.3° baumé, while the remaining riesling was hand-picked on April 20. All picks were destemmed and left in contact with skins for about eight hours prior to gentle pressing, then wild-fermented in old oak. 15% of the riesling portion was fermented on skins before being pressed off two weeks later to a stainless-steel tank. Left on lees for close to three months, with battonage every two weeks. 3.37 pH, 5.4 g/L TA, 5.1 g/L residual sugar.

Closure: Stelvin **ABV:** 12.5%

LEGEND 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.

Label design: "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. Artwork commissioned from Hobart artist Kate Piekutowksi.

Production size: 490 dozen