## STARGAZER

## palisander riesling 2022





Winemaker: Samantha Connew
Grape(s): Riesling GI: Tasmania

Site(s): Palisander Vineyard, Coal River Valley

Vintage notes: The La Niña conditions over winter in 2021 delivered some solid rainfall during the winter months, but especially through spring with October and November in some spots recording the highest spring rainfall on recond. Whilst budburst commenced around normal in mid-September, the wet conditions slowed things down a little and flowering was particularly prolonged this year. Summer was dry and warm, but the slow start delayed vintage by about 10 days on average.

Vineyard notes: This is the fifth 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 22 2022 at 12.2° baumé. The fruit was destemmed and left in contact with skins for about eight hours prior to gentle pressing. Wild-fermented over a six-week period in ceramic and concrete eggs, and then left on lees for close to ten months. Bottled on February 6, 2023. 3.04 pH, 7.4 g/L TA, 1.2 g/L RS.

Closure: Stelvin ABV: 12.5%

**LEGEND tasting notes:** Very pale yellow in color with green hints, the nose is floral and lifted, showing waxy white flowers, gardenias and lemon balm, 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.

**Label design:** Stargazer's varietal series depicts historic buildings or natural features of Tasmania. The Palisander shows the Blow Hole, a unique geological formation on the Tasman Peninsula.

Production size: 130 dozen