

STARGAZER

tupelo 2022



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Samantha Connew

Grape(s): 35% Pinot Gris, 33% Riesling, 24% Pinot Blanc, 8% Gewürztraminer **GI:** Tasmania

Site(s): Four vineyards in Coal River Valley

Vintage notes: The La Niña conditions in winter 2021 created solid rainfall during the winter months, but especially through spring with Oct and Nov in some spots recording the highest spring rainfall on record. 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: The component grapes of the Tupelo are sourced from different single vineyards in Coal River Valley: the gewürztraminer from just outside of Richmond, the pinot gris from Campania, the pinot blanc from Cambridge, 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, pinot blanc, gewürztraminer, and a portion of the riesling were handpicked April 8 at 11.9° baumé, while the remaining riesling was hand-picked on April 16. All picks were destemmed and left in contact with skins for about eight hours prior to gentle pressing, then wild-fermented in old oak. The gewürztraminer portion was fermented on skins for two days. Left on lees for close to three and a half months, with regular battonage. 3.24 pH, 6.9 g/L TA, 2.4 g/L residual sugar.

Closure: Stelvin **ABV:** 12.2%

LEGEND Tasting Notes: This blend mirrors the famous Alsatian “Gentil” styles, marrying the exuberance of pinot blanc, body of pinot gris, spicy aromatics of gewürz and 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 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:** 497 dozen