

STARGAZER

rada 2023



LEGEND

AUSTRALIAN WINE IMPORTS

Winemaker: Samantha Connew

Grape(s): 51% Pinot Meunier, 49% Pinot Noir

GI: Tasmania **Site(s):** Three vineyards, one in Piper's Brook and two in Coal River Valley

Vintage notes: The ongoing La Nina conditions of the last few years delivered some solid rainfall during the winter months, which continued through spring. Budburst was delayed until late September, and the wet conditions slowed things down considerably with flowering particularly prolonged, stretching through December. Canopy growth was vigorous when it started to warm up and meant lots of hours shoot thinning and leaf plucking to open up the canopy and reduce disease pressure. The start of the new year saw things fine up considerably; and January and February were dry and warm, continuing through autumn until a cold snap at Easter.

Vineyard notes: The pinot meunier is sourced from a single vineyard in the Piper's Brook region of northeast Tasmania, planted on red ferrosol. The pinot noir comes from Stargazer's Palisander vineyard (in the Tea Tree subzone), on the south side of the island, planted to brown dermosol on Jurassic dolerite, as well as a vineyard just outside of Richmond. All vineyards are members of VinZero, a Tasmanian sustainability charter.

Winemaking: The meunier and one of the pinot noir blocks was harvested on April 3, at 12.2° baumé, while the remainder of pinot noir was harvested on April 20, at 12.7° baumé. 90% of the fruit was destemmed; the rest was left as whole bunches. 40% of the pinot noir was co-fermented with the meunier. Cold-soaked for three days prior to a 7-day wild-ferment. Then basket-pressed and racked off gross lees into older François Frères and Ermitage puncheons, spending 5 months in barrel on fine lees.

Closure: Stelvin **ABV:** 12.4%

LEGEND tasting notes: A vibrant lifted nose of cranberries, muntries, struck match, violets, and poached rhubarb is married with a fresh, crunchy palate and modest soft tannins. Translucent red fruits are the hallmark of this wine, supported by savory, spicy notes from the meunier component and fresh cherry pip acidity on the finish.

Label design: "Rada" is named after Rada Penfold, a member of the famous South Australian "Penfold" wine family, who wrote a wine column for the Sydney Morning Herald to encourage consumers to drink more table wine. Artwork commissioned from Hobart artist Kate Piekutowski.

Production size: 550 dozen