

STARGAZER

tupelo 2023



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Samantha Connew

Grape(s): 41% Pinot Gris, 28% Pinot Blanc, 26% Riesling, 5% Gewürztraminer **GI:** Tasmania

Site(s): Four vineyards 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 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, riesling, and gewürztraminer were handpicked March 21; the pinot blanc was hand-picked on April 8. All picks were destemmed and left in contact with skins for 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, 6.8 g/L TA, 3.4 g/L residual sugar.

Closure: Stelvin **ABV:** 12.8%

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:** 500 dozen