

# STARGAZER

rada 2024



# LEGEND

AUSTRALIAN WINE IMPORTS

**Winemaker:** Samantha Connew

**Grape(s):** 49% Pinot Meunier, 42% Pinot Noir, 9% Gamay

**GI:** Tasmania     **Site(s):** Three vineyards, one from the East Coast and two in Coal River Valley

**Vintage notes:** In contrast to the previous three cooler and wetter La Niña seasons, 2023 offered relatively composed conditions with little wind or rain to interrupt the start of the growing season. The moderate weather contributed to an early and even flowering across southern Tasmania, which still remained much drier than normal in the Coal River Valley. Some good rainfall in early January encouraged a late growth spurt and saw veraison start at the end of that month.

**Vineyard notes:** The pinot meunier is sourced from a single vineyard in the East Coast region of Tasmania. The pinot noir comes from a 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. For the first time, the blend also includes a small portion of gamay; the first crop from the vines planted at Stargazer's Palisander vineyard in 2021. All vineyards are members of VinZero, a Tasmanian sustainability charter.

**Winemaking:** The meunier and pinot noir blocks were picked in the first two weeks of March, with the gamay harvested on April 15. 84% of the fruit was destemmed; the rest was left as whole bunches. All of the gamay underwent carbonic maceration for 10 days prior to being destemmed and fermented out. The pinot noir and meunier were 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 6 months in barrel on fine lees.

**Closure:** Stelvin     **ABV:** 13%

**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