



shiraz 2014

Background

With historic connections to ancient Persia and indigenous roots in the Rhône, Shiraz has an impressive past full of legend and myth. Nonetheless its greatest attraction is its ubiquitous appeal. The temperate maritime Margaret River climate produces a style which is elegant, bright in fruit and delicate in spice.

Tasting Notes

Appearance:

Vibrant magenta with a purple hue.



Aroma:

The intense aromas jump out of the glass, a vibrant and fresh combination of plums and raspberries with a pretty floral lift from the tiny addition of viognier. A forest floor earthiness with notes of aniseed in the background.

Palate:

This wine is medium bodied, with a salivating freshness that is light and bright in the mouth. The nose follows through seamlessly to the palate, with an intensity of flavour, the raspberry, mulberry and plum persisting. The flavour lingers supported by beautiful gravelly tannin and finishing with fresh acidity, elegance and ease.

Food ideas: Slow roasted lamb shoulder with roasted spiced cauliflower, beetroot and eggplant.

Drink: Now to 2026.

Stella Bella Shiraz 2014 · Technical Notes

Alcohol:	14% vol	pH:	3.47
Acidity:	6.83g/lit	Blend:	97% Shiraz & 3% Viognier

Vineyard(s):

Stella Bella Shiraz is sourced primarily from two sites: Forest Grove to the south of Margaret River and Wilyabrup to the north. The distance between these sites is approximately 40km, and the climate and soils are vastly different. This ensures a much sought after balance of red fruits, perfume and spice, and richer, black fruit flavours. To build the desired style and complexity into the Stella Bella Shiraz, each site is annually assessed for its suitability and contribution to the final wine.

2014 Vintage:

Margaret River experienced one of its warmest vintages on record, on a par with the very warm 2011 vintage. The red harvest benefitted from mild conditions throughout March and April which enabled tannin and flavour maturity to catch up to the high sugars prior to harvest. This also enabled us to select our picking dates without any weather issues. The reds from this vintage will be recognised for their red berry fruits and soft tannins. Once again the weather gods were on our side for a classic Margaret River vintage.

Winemaking:

Fruit parcels from our shiraz vineyards were vinified separately. After fermentation on skins the malolactic fermentation was conducted in tank prior to barrel maturation in a mix of new and old barriques - French, American and Hungarian in origin - for a period of 17 months. At blending, an appropriate addition of viognier wine was added. Bottling occurred in August of the year following vintage.

Closure: Screwcap

Market: Domestic and export

