



tempranillo 2013

Background

The most famous traditional and contemporary wines of Spain are made from the 'black' grape variety Tempranillo. Its name is the diminutive of the Spanish word *temprano* (early), a reference to the fact that it is an early ripening variety, even in Margaret River. A curiously large berried, very fleshy grape with over abundant tannin, probably due to its thick skin. In the temperate maritime climate of the Margaret River region Tempranillo retains its natural acidity and a varietal elegance in this medium to full bodied red wine style.

Tasting Notes

Appearance:

Ruby red with purple hues.

Aroma:

A fresh and fruit driven wine in the Crianza style of Spanish Tempranillo. Bright aromas of mulberry, plum, cinnamon and star anise are given a toasty complexity from the oak.

Palate:

A concentrated core of plums and dates is complemented by the sweetness of blueberries and mulberries, a perfect balance of fruit and acid. This wine is medium bodied with soft, dusty tannins building and driving the palate.

Food ideas: A Spanish influenced slow cooked casserole of chorizo, pork belly and chickpeas.

Drink: Now to 2023.



Stella Bella Tempranillo 2013 · Technical Notes

Alcohol:	13.5% vol	Standard Drinks:	8
pH:	3.50	Acidity:	6.08g/l
		Blend:	100% Tempranillo

Vineyard(s):

Our Tempranillo is a single vineyard wine with grapes sourced exclusively from our Rosabrook Vineyard in the central part of the Margaret River wine region. Rosabrook, our most established site, has gravelly soils which allow for the retention of natural acidity and varietal aromatics, as well as the achievement of deep colour and fruit richness. Tempranillo's exuberant growing habit requires significant crop removal pre-verasion to ensure a healthy canopy is maintained until harvest.

2013 Vintage:

Extremely strong winds and cool conditions during flowering had a significant effect on fruit set and therefore on yield across all varieties. The low crop levels along with a warm December and January resulted in perfect ripening conditions, with harvest beginning mid-February which is about average. Little to no rainfall across February and March allowed all varieties to develop without any disease pressure, allowing us to determine the ideal picking date for perfect skin and seed maturity.

Winemaking:

Tempranillo was selectively harvested then a small parcel was cold soaked to enhance primary fruit aromas. The remainder began immediate ferment and was left on skins for four weeks to soften the abundant tannins of Tempranillo. Malolactic fermentation was conducted in tank prior to barrel maturation. Maturation occurred in a mix of new and old barriques, French and Hungarian in origin and for a period of 17 months. The final blend wine was double egg white fined with Margaret River Free Range Eggs before being bottled.

Closure: Screwcap

Market: Domestic and export

