



tempranillo 2015

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. 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:

Deep red with purple hues.

Aroma:

A rich and fruit driven wine. Ripe and spicy aromas of mulberry, plum, cinnamon and star anise are given a toasty complexity from the oak.

Palate:

The concentrated core of plums and cherries is complemented by the sweetness of blueberries and mulberries, a perfect balance of fruit and acid. This wine is dense and juicy with grippy, brick dust tannins building and driving the palate.

Food ideas: Chicken Paella – Jamie Oliver

Drink: Now to 2025.



Stella Bella Tempranillo 2015 · Technical Notes

Alcohol:	13.9% vol	pH:	3.58
Acidity:	6.4g/l	Blend:	100% Tempranillo

Vineyard(s):

Our Tempranillo is a single vineyard wine with grapes sourced exclusively from our Darch Vineyard in the central part of the Margaret River wine region. Darch, 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.

2015 Vintage:

The Margaret River Vintage 2015 will be remembered for its concentrated flavours in white wines and delicate fruit forward red wines. With very low crop levels and a severe lack of marri and karri blossom which resulted in ravenous marauding birds hungry to eat grapes. Rewards came to vineyards with good canopy structure. Flavours were bright and fresh with natural acidity high and in good balance. Once again the weather gods were on our side for a classic Margaret River vintage.

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 French barriques for a period of 14 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

