



cabernet sauvignon merlot 2008

Background

Margaret River is arguably Australia's premier Cabernet Sauvignon grape growing region and Cabernet Sauvignon is without doubt Margaret River's greatest natural asset. Great Cabernet Sauvignon should be both perfumed and poised; meticulous site selection is critical to achieving these key attributes.

Tasting Notes

Appearance:

Vivid garnet with great depth of hue, clear and bright.

Aroma:

Aromatic and lifted. Dark blackcurrant overlaid with crushed berries and summer pudding, nuances of brick dust, anise, and bay leaf with sweet mocha oak – layered and enticing.

Palate:

Medium to full bodied with fine, powdery tannins with just the right amount of grip. The flavours are dark and brooding crammed with savoury nuances such as truffle, overlying the base line of blackcurrant, blackberries and Chinese five spice. Toasty oak is unobtrusive and melds into the palate which has great breadth and depth. The wine effortlessly combines both power and finesse, and the finish is incredibly long.

Food ideas: Lamb noisettes with thyme and black olives.

Drink: Now until 2024.



Stella Bella Cabernet Sauvignon Merlot 2008 · Technical Notes

Alcohol:	14% vol	Standard Drinks:	8.3
pH:	3.48	Acidity:	6.2g/lt
Residual Sugar:	< 0.5g/lt	Blend:	74% Cabernet & 26% Merlot

Vineyard(s):

The Cabernet Sauvignon and Merlot grapes are sourced from several select vineyard sites. These sites are located centrally around the township of Margaret River and north to Cowaramup in an endeavour to capture ripe fruit flavours yet retain the distinctive perfume of Margaret River Cabernet Sauvignon. The key selection criteria are soil based and our best sites consist of lateritic gravels over a clay loam base. Our flagship Isca Vineyard, just south of Margaret River, provides the backbone of Stella Bella Cabernet Sauvignon Merlot. Its signature perfume is ever present in the wine, year in and year out.

2008 Vintage:

A dry and warm Spring/Summer and an Autumn harvest period of continued warmth presented near perfect vintage conditions.

Winemaking:

All the individual vineyards that contribute to this Cabernet Sauvignon Merlot are vinified separately. After fermentation on skins the malolactic fermentation is conducted both in tank and in barrel prior to barrel maturation. Maturation occurs in our favourite French tonnellerie's barriques for 24 months (30% new oak). The length of time in oak is important for the integration of the oak and fruit tannins in the wine. Bottling occurs in May of the second year post vintage and release is 4 to 6 months after bottling.

Closure: Screwcap

Market: Domestic and export

