



# cabernet sauvignon merlot 2009

## 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:

Brilliant deep red, with a purple hue, clear and bright.

Aroma:

Typically lifted and aromatic, the fruit characters are bright and charming - ripe blackcurrant and cassis with hints of red berries and a suggestion of bay leaf and cocoa, complemented by spicy cedary oak. Enormously appealing.

Palate:

Medium to full-bodied with fine-grained tannins and great poise. The core of ripe berry and damson flavours is intense and has a distinctly savoury twist of soy and bay leaf, gently seasoned with stylish integrated oak, finished with balanced fine acidity. A wine of great elegance, structure and purity, displaying impressive length and depth of flavour.

Food ideas:                Roast leg of Spring Lamb with herbs and garlic

Drink:                        Now until 2025.



## Stella Bella Cabernet Sauvignon Merlot 2009 · Technical Notes

Alcohol:	14% vol	Standard Drinks:	8.3
pH:	3.54	Acidity:	6.03g/L
Residual Sugar:	<0.5g/L	Blend:	73% Cabernet & 27% 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.

### 2009 Vintage:

A wet and warm spring extended well into December and made for a late start to a gentle summer. These wet conditions coincided with flowering and contributed to poor fruit set and consequent low yields in most varieties. The vintage finished in warm and dry autumn conditions that proved near perfect for ripening. The resulting red wines show powerful and focused fruit with ample ripe tannins. These are classic Margaret River reds that will stand as benchmarks for many years to come.

### 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

