



SANGIOVESE CABERNET 2007

(San - gee - o - vay - zee)



The original "premium exotic" and the first red wine made under the Stella Bella brand.

This blend of the esteemed and traditional grape of Tuscany and Margaret River Cabernet Sauvignon brings into being a wine of grape contrast.

As a young wine, the savoury dry cherry fruit and chunky tannins of Sangiovese juxtapose the sweet red berries and long, fine tannins of Cabernet Sauvignon. With time these components meld in a "bricks and mortar" fashion - more heterogeneous than homogenous yet supple in structure, rich in fruits and contrasts.

TASTING NOTE

Appearance: Vibrant and deep ruby red.

Aroma: Savoury aromas of cranberry and sour cherry are counterpoised by sweet and supple red berry fruits then seasoned with dusty fruit tannin and oak spice.

Palate: The cherry and berry fruit leather texture and concentration on the front palate is focused by the defining, chewy grape tannins of Sangiovese. In time the wine will unfold as the tannins soften and the fruits blossom.

Food Ideas: Caperoni, BBQ Lamb, Tige or Parmigiano Reggiano

Cellaring: 8 years plus and best from 2010 to 2016.

WINE ANALYSIS

Alcohol	14 % vol
Standard Drinks	8.3
pH	3.6
Acidity	6.0 g.lt
Residual Sugar	<0.3g.lt

TECHNICAL NOTE

Vineyard:	A fascination with Sangiovese resulted in some impetuous planting in the very south of the Margaret River region at Augusta. The heavy soils and the humid climate made early success difficult. Plantings further north on the Isca vineyard near Margaret River town, countered these early concerns. With adolescence finally navigated, the vines on both sites are producing classic Sangiovese fruit characters and balance, albeit with site specific personalities.
The 2007 season:	A warm and dry spring followed by a warm to hot summer period resulted in a fast and furious vintage. The vintage period of 23 days was the shortest in Margaret River's history. The red wines are bold in varietal expression with rich fruit that powers over hearty tannins.
Blend:	80% Sangiovese 20 % Cabernet
Winemaking:	All the individual vineyards that contribute to the Sangiovese Cabernet are vinified separately. After fermentation on skins the malolactic is conducted in tank prior to barrel maturation. Maturation occurs in a mix of new and old barriques, French and Eastern European in origin and for a period of 17 months. Bottling occurs in August of the following year, post the vintage and release is 4 to 6 months after bottling.
Closure:	Screwcap
Market:	Domestic and export.

