



# sangiovese cabernet sauvignon 2008

## Background

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 with 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 Notes

Appearance:

Ruby red, clear & bright.

Aroma:

The nose shows black cherry and black forest fruits, complemented by florals and a seasoning of dark spices.

Palate:

The palate is tight and focused, medium-bodied with ripe assertive tannins and a savoury profile. Dark cherry fruit and fruit leather flavours, with a suggestion of smoky spice notes, are framed by the chewy grape tannins so characteristic of Sangiovese. Brisk acidity provides definition and the finish is impressively long. This vintage is probably the best of the style that we have crafted to date.

Food ideas:           Goat, wood-fired pizza and Spring lamb.

Drink:                   Now to 2020.



## Stella Bella Sangiovese Cabernet Sauvignon 2008 · Technical Notes

Alcohol:	14% vol	Standard Drinks:	8.3
pH:	3.40	Acidity:	6.07g/lit
Residual Sugar:	< 0.5g/lit	Blend:	90% Sangiovese & 10% Cabernet

### Vineyard(s):

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. However, 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.

### 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 the Sangiovese Cabernet are vinified separately. After fermentation on skins the malolactic fermentation is conducted in tank prior to barrel maturation. Maturation occurs in a mix of new and old barriques, French and Eastern European in origin, for a period of 17 months. Bottling occurs in August of the following year post vintage and release is 4 to 6 months after bottling.

Closure: Screwcap

Market: Domestic and export

