



sangiovese cabernet sauvignon 2009

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:

Deep raspberry with purple hue, clear & bright.

Aroma:

The harmonious bouquet is fragrant with ripe dark cherry and other red and black skinned soft fruits. Suggestions of spice, florals, tobacco and hints of cedar provide complexity .

Palate:

The medium-weight palate has a dry dark core of savoury herby elements – the characteristic cherry pip and spice flavours of the Sangiovese with its ripe yet grippy tannins providing a foil to the Cabernet's finer tannins and more opulent blackcurrant and olive flavours. Oak provides a gentle seasoning of spice, acidity is brisk and the finish impressively long.

Food ideas: Minestra al Pesto, Italian Sausages & Garlic Mash, Chicken Cacciatore

Drink: Now to 2021.

Stella Bella Sangiovese Cabernet Sauvignon 2009 · Technical Notes

Alcohol:	14.5% vol	Standard Drinks:	8.6
pH:	3.33	Acidity:	6.7g/L
Residual Sugar:	< 0.5g/L	Blend:	85% Sangiovese & 15% 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.

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 focussed 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 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

