



sangiovese cabernet sauvignon 2010

Background

The original 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:

Pale red, clear & bright.

Aroma:

The harmonious bouquet is fragrant with fresh raspberry, cherry and delicate satsuma plums. Suggestions of spice, florals and tobacco contribute to the complexity.

Palate:

The medium-weight palate has a sweet, salivating intensity – the characteristic cherry pip and spice flavours of the Sangiovese with its fine powdery tannins providing a foil to the Cabernet's structure and more opulent black fruit flavours. The oak is beautifully integrated delivering a toasty, vanilla char that is reminiscent of the finest Italian leather.

Food ideas: Friday night is homemade pizza night – wood-fired and tomato based with bocconcini, prosciutto and rocket.

Drink: Now to 2022.



Stella Bella Sangiovese Cabernet Sauvignon 2010 · Technical Notes

Alcohol:	14% vol	Standard Drinks:	8.3
pH:	3.45	Acidity:	5.91g/L
Residual Sugar:	< 0.0g/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 along with site specific personalities.

2010 Vintage:

The dry and warm conditions of spring provided perfect conditions for flowering and fruit set. The dry spell that continued for the entire summer tempered vine growth and enhanced ripening. A hot start to March allowed for full ripeness in whites. The cooling conditions of early April slowed the red harvest marginally and significant rains following in mid-April brought vintage to a close. Another protracted vintage, yet the long dry ripening conditions of summer set the stage early for the achievement of full ripeness in most vineyards.

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

