



# sangiovese cabernet sauvignon 2012

## 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:

Vibrant red, clear & bright.

### Aroma:

Classic sour cherry aromatics with delicate rose petal florals. Suggestions of clovey spice, a savoury dustiness from the oak and finest Italian boot leather!

### Palate:

This medium-weight wine is both fleshy and salivating – the characteristic cherry pip and fresh raspberry providing a foil to the Cabernet's structure and more opulent black fruit flavours. The oak is exquisitely integrated delivering subtle intensity with talciness that elegantly coat the tongue with beautiful length on the palate.

**Food ideas:** The perfect match to Pappardelle al Ragù di Cinghiale (Fresh Pasta with Wild Boar Ragù) – if you can't find wild boar we recommend Big Red Pork from The Farm House Margaret River!

**Drink:** Now to 2022.



## Stella Bella Sangiovese Cabernet Sauvignon 2012 · Technical Notes

|                 |          |                  |                                  |
|-----------------|----------|------------------|----------------------------------|
| Alcohol:        | 14% vol  | Standard Drinks: | 8.3                              |
| pH:             | 3.41     | Acidity:         | 6.07g/L                          |
| Residual Sugar: | < 0.0g/L | Blend:           | 84% Sangiovese &<br>16% 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.

### 2012 Vintage:

Reasonable winter rains led into favourable spring conditions with an absence of the violent wet weather that can reduce fruitfulness. Summer was, again, long and mild, with very few heat spikes and little rain. The marri trees had fantastic blossom (the best since 1994), that lingered on and reduced bird pressure facilitating even ripening. As such, all grapes could be picked with no disease and at perfect ripeness. Harvest timing was slightly earlier than normal and the wines have good depth of flavour and great finesse.

### 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

