

STELLA BELLA WINES

MARGARET RIVER



2008 STELLA BELLA SHIRAZ

With historic connections to ancient Persia and indigenous roots in the Rhône, Shiraz has an impressive past full of legend and myth. Nonetheless its greatest attraction is its ubiquitous appeal. The temperate maritime Margaret River climate produces a style which is elegant, bright in fruit and moderate in alcohol.

TASTING NOTE

Appearance: Brooding deep red with purple flashes

Aroma: The bouquet is beguiling – crushed cherries, ripe blueberries, and allspice with a suggestion of spicy oak in the background.

Palate: The wine is medium to full bodied, and the palate plush and velvety. The tannins are ripe and finely grained. Juicy red fruit flavours of Satsuma plum and plump cherries are enhanced by nuances of chocolate, cinnamon & clove, and malty oak. The overall impression is one of seamlessness and completeness but most importantly persistence of flavour.

Food ideas: Serve with Moroccan spiced grilled lamb with lentil and redcurrant salad.

Drink: Now to 2016.



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TECHNICAL NOTE

WINE ANALYSIS

Alcohol: 14% vol

Standard Drinks: 8.3

pH: 3.66

Acidity: 5.8g.lt

Residual Sugar: < 0.4g.lt

Vineyard: To capture the full and fascinating spectrum of Shiraz flavours, Stella Bella Shiraz is sourced from sites that include Forest Grove to the south, centrally near to the township of Margaret River, east toward Rosabrook and north to Wilyabrup. The distance from the most southerly to the most northerly site is 50 kms and the most easterly site at approximately 30kms from the ocean offers a degree of continentality to its meso- climate.

To build the desired style and complexity into the Stella Bella Shiraz, each site is annually assessed for its suitability and contribution to the final wine.

08 Season: A dry and warm spring / summer and an autumn harvest period of continued warmth presented near perfect vintage conditions.

Blend: 96.4% Shiraz & 3.6% Viognier

Winemaking: All the individual vineyards that contribute to the Shiraz are vinified separately. Selected batches are fermented with 0.5% w/w of freshly pressed Viognier skins. 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, American and Eastern European in origin and for a period of 17 months. At blending, an appropriate addition of Viognier wine, usually pressings is added.

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



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