

# shiraz 2009

## Background

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 Notes

Appearance:

Vibrant, deep red with a purple hue.

Aroma:

An enticing bouquet of Damson plum, mulberry and dark chocolate, with notes of anise and charry, spiced vanillin 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. The nose follows through seamlessly to the palate, enhanced by nuances of blueberry, sweet spice and varietal black pepper. The flavour lingers, finishing with fresh acidity and a fine slate-like minerality.

Food ideas: Serve with roasted leg of lamb with rosemary or Sticky Five-Spice Pork Ribs.

Drink:

Now to 2020.



## Stella Bella Shiraz 2009 · Technical Notes

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Alcohol:	14.5% vo
pH:	3.69
Residual Sugar:	0.4g/lt

Standard Drinks:8.6Acidity:6.1gBlend:97%

8.6 6.1g/lt 97% Shiraz & 3% Viognier

## Vineyard(s):

Stella Bella Shiraz is sourced primarily from two sites: Forest Grove to the south of Margaret River and Wilyabrup to the north. The distance between these sites is approximately 40km, and the climate and soils are vastly different. This ensures a much sought after balance of red fruits, perfume and spice, and richer, black fruit flavours. 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.

#### 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:

Fruit parcels from our Shiraz vineyards are vinified separately. After fermentation on skins the malolactic fermentation is conducted in tank prior to barrel maturation. This occurs in a mix of new and old barriques - French, American and Hungarian in origin - for a period of 17 months. At blending, an appropriate addition of Viognier wine is added. Bottling occurs in August of the year following vintage.

Closure: Screwcap

Market: Domestic and export



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