

Stella Bella Shiraz 2009 · Technical Notes

Alcohol:	14.5% vol	Standard Drinks:	8.6
pH:	3.69	Acidity:	6.1g/lt
Residual Sugar:	0.4g/lt	Blend:	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

