



shiraz 2010

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 delicate in spice.

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 cherry, 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 2010 · Technical Notes

Alcohol:	14.5% vol	pH:	3.62
Acidity:	5.56g/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.

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:

Fruit parcels from our shiraz vineyards were vinified separately. After fermentation on skins the malolactic fermentation was conducted in tank prior to barrel maturation 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 was added. Bottling occurred in August of the year following vintage.

Closure: Screwcap

Market: Domestic and export

