



shiraz 2011

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:

Hardcore red.

Aroma:

The enticing bouquet is plummy, rich and ripe with warmer vintage characters. Spicy notes of clove and five spice with mocha, in the background hints of smoked, cured Jamon.

Palate:

The wine is full bodied and the palate plush and velvety with beautiful fruit sweetness. The tannins are ripe and gritty. The nose follows through seamlessly to the palate, powerful and flavoursome, enhanced by nuances of blueberry, sweet spice and varietal black pepper.

Food ideas: Dry aged beef sirloin with potato gratin and roasted heirloom beets with baby carrots.

Drink: Now to 2021.



Stella Bella Shiraz 2011 · Technical Notes

Alcohol:	14% vol	pH:	3.44
Acidity:	6.88g/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.

2011 Vintage:

The warm spring and summer with no extremes in temperature meant that the canopies were in incredibly good condition at harvest. The lead up to picking saw perfect days and nights with no rain. An early red vintage saw the cabernet picked 7 – 10 days earlier than average which resulted in rich, ripe wines showing classic Margaret River varietal character.

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

