



shiraz 2012

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 magenta with a purple hue.



Aroma:

The enticing bouquet is a vibrant and fresh combination of cherry, blackcurrant and a pretty floral jasmine lift from the tiny addition of viognier, notes of anise and charr, spiced vanillin oak in the background.

Palate:

This wine is medium bodied, with a suppleness to the palate which is rich and round. The tannins are persistent, silky and lingering. The nose follows through seamlessly to the palate, enhanced by nuances of fresh fruit and sweet fruitcake spices. The flavour lingers, finishing with fresh acidity, an elegance and ease.

Food ideas: A classic charcuterie platter with rustic flavours like rabbit rilette, pork terrine, prosciutto, duck liver parfait, cornichons and peach chutney.

Drink: Now to 2022.

Stella Bella Shiraz 2012 · Technical Notes

Alcohol:	14% vol	pH:	3.42
Acidity:	6.06g/lit	Blend:	97.5% Shiraz & 2.5% 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.

2012 Vintage:

Reasonable winter rains led into favourable spring conditions with an absence of the violent wet weather that can reduce fruitfulness. Summer was, again, long and mild, with very few heat spikes and little rain. The marri trees had fantastic blossom (the best since 1994), that lingered on and reduced bird pressure facilitating even ripening. As such, all grapes could be picked with no disease and at perfect ripeness. Harvest timing was slightly earlier than normal with all red fruit being harvested at optimum skin, seed and fruit ripeness.

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

