



# tempranillo 2008

## Background

The most famous traditional and contemporary wines of Spain are made from the 'black' grape variety Tempranillo. Its name is the diminutive of the Spanish word *temprano* (early), a reference to the fact that it is an early ripening variety, even in Margaret River. A curiously large berried, very fleshy grape with over abundant tannin, probably due to its thick skin. In the temperate maritime climate of the Margaret River region Tempranillo retains its natural acidity and a varietal elegance in this medium to full bodied red wine style.

## Tasting Notes

Appearance:

Deep blood plum colour.

Aroma:

Hints of sweet spice, leather and a dusty earth perfume combine with warm red fruits on the nose.

Palate:

Concentrated core of dark savoury cherry is surrounded by juicy, plump blood plum fruit. The abundant mouth-coating ripe fruit tannins act in sync to both focus and enlarge the palate.

Food ideas: BBQ chorizo with a squeeze of lime juice, Manchego and Tapas.

Drink: Now to 2020.



## Stella Bella Tempranillo 2008 · Technical Notes

Alcohol:	14% vol	Standard Drinks:	8.3
pH:	3.64	Acidity:	6.0g/lt
Residual Sugar:	< 0.5g/lt	Blend:	100% Tempranillo

### Vineyard(s):

Our Tempranillo sites are located at Karridale in the south and Rosabrook in the central part of the Margaret River wine region. This combination of sites allows for the retention of natural acidity and varietal aromatics, as well as the achievement of deep colour and fruit richness. Tempranillo's exuberant growing habit requires significant crop removal pre-fermentation and sufficient supplementary water to ensure a healthy canopy is maintained until harvest.

### 2008 Vintage:

A dry and warm Spring/Summer and an Autumn harvest period of continued warmth presented near perfect vintage conditions.

### Winemaking:

All the individual vineyards that contribute to the Tempranillo are vinified separately. After fermentation on skins the malolactic fermentation is conducted in tank prior to barrel maturation. Maturation occurs in a mix of new and old barriques, French and Eastern European in origin and for a period of 17 months. Bottling occurs in August of the following year post vintage and release is 4 to 6 months after bottling.

Closure: Screwcap

Market: Domestic and export

