



# tempranillo 2009

## 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:

Vibrant, deep plum in colour.

Aroma:

Fruit-driven aromas of ripe plum and blackberry, with hints of sarsaparilla and perfumed violets.

Palate:

A concentrated core of black fruits and sour cherry is complemented by savoury, earthy characters and a fine, sweet spice. This wine is medium bodied with structural, defined tannins and a fresh, ethereal finish.

Food ideas: Winter braises, beetroot risotto, BBQ'd chorizo with a squeeze of lemon and aged Manchego.

Drink: Now to 2020.



## Stella Bella Tempranillo 2009 · Technical Notes

Alcohol:	14.0% vol	Standard Drinks:	8.3
pH:	3.55	Acidity:	6.62g/lt
Residual Sugar:	0g/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-verasion and sufficient supplementary water to ensure a healthy canopy is maintained until harvest.

### 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 focused fruit with ample ripe tannins.

### 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.

Closure: Screwcap

Market: Domestic and export

