



tempranillo 2010

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:

Brick red with purple hues.

Aroma:

Dark and brooding aromas of anise, liquorice and tar. Earthy savoury notes of prosciutto are given a toasty complexity from the Hungarian oak.

Palate:

A concentrated core of dark savoury plum is complemented by the sweetness of blueberries, cherry and vanillin. This wine is medium bodied with grainy tannins building and driving the palate.

Food ideas: Estofado de Catalan, Spanish beef short ribs with a seductive braise of sherry, orange and bitter chocolate.

Drink: Now to 2020.



Stella Bella Tempranillo 2010 · Technical Notes

Alcohol:	14.0% vol	Standard Drinks:	8.3
pH:	3.59	Acidity:	5.87g/l
		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.

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:

All the individual vineyard batches that contributed to the Tempranillo were vinified separately. After fermentation on skins the malolactic fermentation was conducted in tank prior to barrel maturation. Maturation occurred in a mix of new and old barriques, French and Hungarian in origin and for a period of 17 months. The final blend wine was double egg white fined with Margaret River Free Range Eggs before being bottled in August 2011.

Closure: Screwcap

Market: Domestic and export

