



tempranillo 2012

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:

Ruby red with purple hues.

Aroma:

Classic aromas of cinnamon, toffee, muscatel and star anise are given a toasty complexity from the older Hungarian oak.

Palate:

A concentrated core of plums and dates is complemented by the sweetness of blueberries and mulberries, a perfect balance of fruit and acid. This wine is medium bodied with soft, dusty tannins building and driving the palate.

Food ideas: BBQ beef short ribs in harissa sauce served with chickpeas and queso fresco.

Drink: Now to 2022.



Stella Bella Tempranillo 2012 · Technical Notes

Alcohol:	13.5% vol	Standard Drinks:	8
pH:	3.47	Acidity:	5.89g/l
		Blend:	100% Tempranillo

Vineyard(s):

Our Tempranillo is a single vineyard wine with grapes sourced exclusively from our Rosabrook Vineyard in the central part of the Margaret River wine region. Rosabrook, our most established site, has gravelly soils which allow 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 to ensure a healthy canopy is maintained until harvest.

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 and the wines have good depth of flavour and great finesse.

Winemaking:

Tempranillo was selectively harvested then a small parcel was cold soaked to enhance primary fruit aromas. The remainder began immediate ferment and was left on skins for four weeks to soften the abundant tannins of Tempranillo. 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.

Closure: Screwcap

Market: Domestic and export

