

# STELLA BELLA

2022 Shiraz



Spicy and medium bodied, our Shiraz is a hallmark of the Margaret River region. Elegant, aromatic fruit and delicate spice, Stella Bella Shiraz is sophisticated, stylish and absolutely... moreish.

## Appearance

Dark red with vivid purple hues.

## Abundant aromas of...

Red berries and plum jump out of the glass, followed by delicate hints of black pepper, nutmeg and star anise.

## Palate

A classic cool climate style of Shiraz, medium bodied with an intense, juicy core of dark fruits, olives and subtle spice. Hints of black pepper and silky dark chocolate drive the wine through your palate. The whole bunch inclusion brings complexity and savouriness, leaving you with an intense mouth-filling and salivating finish.

## Enjoyment

Your favourite cut of beef cooked to perfection, with freshly cracked black pepper.

## Wine Specs

|         |             |
|---------|-------------|
| Blend   | 100% Shiraz |
| Oak     | 10% new     |
| Cellar  | 10+ years   |
| Alcohol | 14.1%       |
| pH      | 3.51        |
| Acidity | 6.57        |

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## Place

Grown to perfection in the gravelly loam of our Forest Grove vineyard, a place made for elegant, spicy shiraz.

## Vintage 2022

Ripening conditions couldn't have been better, low rainfall and a warm summer provided fast ripening and a small picking window. Temperatures cooled late in the season allowing that much loved hang time for our red varieties, helping to develop those lovely intense, plush and dense flavour profiles in all of our red fruits. This was a great year to be in the cooler part of town.

## Winemaking

Fruit for this wine is selected and handpicked almost exclusively from our Forest Grove vineyard. Bunches with good lignification of bunch stems (or rachis) are selected for use in whole bunch (20%) fermentation. Fermentation is fast and hot to ensure fruit is off skins in close to 8 days. Pressed at close to zero Baume and transferred to barrel for malolactic fermentation and maturation. French oak Barriques (10% new) support the fruit through maturation for 9 months.