



cabernet sauvignon 2013

Background

Margaret River is arguably Australia's premier Cabernet Sauvignon grape growing region and Cabernet Sauvignon is without doubt Margaret River's greatest natural asset. Great Cabernet Sauvignon should be both perfumed and poised; meticulous site selection is critical to achieving these key attributes.

Tasting Notes



Appearance:

Crimson red with purple hues.

Aroma:

The bouquet is rich with inky cassis, redcurrant, maraschino cherry, tobacco leaves and deep fried sage. Subtle mocha and a sweetness from the vanillin oak complement the fruit aromas.

Palate:

Full bodied with assertive, brick dust tannins. The dense palate is dark and brooding with blackberry, blueberries and couverture. Oak integration is seamless. There is a sense of both elegance and power; the flavours deepen and spread across the palate, freshened with balanced acidity, building to a tight and fine pure cabernet finish.

Food ideas:

Barbequed butterflied shoulder of lamb.

Drink: Now until 2028.



Stella Bella Cabernet Sauvignon 2013 · Technical Notes

Alcohol:	13.5% vol	pH:	3.48
Acidity:	6.34g/L	Blend:	100% Cabernet

Vineyard(s):

The Cabernet Sauvignon grapes are sourced from select vineyard sites. These sites are located centrally around the township of Margaret River and north to Cowaramup in an endeavour to capture ripe fruit flavours yet retain the distinctive perfume of Margaret River Cabernet Sauvignon. The key selection criteria are soil based and our best sites consist of lateritic gravels over a clay loam base. Our flagship Isca Vineyard, just south of Margaret River, provides the backbone of Stella Bella Cabernet Sauvignon, lending its signature perfume.

2013 Vintage:

Extremely strong winds and cool conditions during flowering had a significant effect on fruit set and therefore on yield across all varieties. The low crop levels along with a warm December and January resulted in perfect ripening conditions, with harvest beginning mid-February which is about average. Little to no rainfall across February and March allowed all varieties to develop without any disease pressure, allowing us to determine the ideal picking date for perfect skin and seed maturity.

Winemaking:

All the individual vineyards that contribute to this Cabernet Sauvignon were vinified separately. After fermentation on skins the malolactic fermentation was conducted both in tank and in barrel prior to barrel maturation. Maturation occurred in our favourite French tonnellerie's barriques for 18 months (30% new oak). The length of time in oak is important for the integration of the oak and fruit tannins in the wine.

Closure: Screwcap

Market: Domestic and export

