



# sangiovese cabernet sauvignon 2014

## Background

The original and the first red wine made under the Stella Bella brand. This blend of the esteemed and traditional grape of Tuscany with Margaret River Cabernet Sauvignon brings into being a wine of *grape* contrast. As a young wine, the savoury dry cherry fruit and chunky tannins of Sangiovese juxtapose the sweet red berries and long fine tannins of Cabernet Sauvignon. With time these components meld in a 'bricks-and-mortar' fashion; more heterogeneous than homogenous yet supple in structure, rich in fruits and contrasts.

## Tasting Notes

Appearance:

Brick red.

Aroma:

Classic sour cherry aromatics with delicate frangipani florals. Suggestions of subtle vanillin, a savoury dustiness from the oak and finest Italian boot leather!

Palate:

The fruit flavours play together in a cherry cassis game that leaves the palate salivating – the characteristic cherry continues through providing a foil to the Cabernet's structure and more opulent black fruit flavours. The oak is exquisitely integrated delivering subtle intensity with soft silky tannins that elegantly coat the tongue with beautiful length on the palate.

Food ideas: 24 hour slow cooked jerked shoulder of Big Red pork from The Farm House Margaret River!

Drink: Now to 2024.



## Stella Bella Sangiovese Cabernet Sauvignon 2014 · Technical Notes

Alcohol:	14.5% vol	pH:	3.41
Acidity:	6.g/L	Blend:	86% Sangiovese & 14% Cabernet

### Vineyard(s):

A fascination with Sangiovese resulted in some impetuous planting in the very south of the Margaret River region at Augusta. The heavy soils and the humid climate made early success difficult. However, plantings further north on the Isca vineyard near Margaret River town, countered these early concerns. With adolescence finally navigated, the vines on both sites are producing classic Sangiovese fruit characters and balance along with site specific personalities.

### 2014 Vintage:

Margaret River experienced one of its warmest vintages on record, on a par with the very warm 2011 vintage. The red harvest benefitted from mild conditions throughout March and April which enabled tannin and flavour maturity to catch up to the high sugars prior to harvest. This also enabled us to select our picking dates without any weather issues. The reds from this vintage will be recognised for their red berry fruits and soft tannins. Once again the weather gods were on our side for a classic Margaret River vintage.

### Winemaking:

All the individual vineyards that contribute to the Sangiovese Cabernet 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 French barriques, for a period of 17 months. Bottling occurs in August of the following year post vintage and release is 4 to 6 months after bottling.

Closure: Screwcap

Market: Domestic and export

