



semillon sauvignon blanc 2016

Background

The temperate maritime region that is Margaret River stretches 100km north to south. Subtle climatic changes and soil diversity along this substantial stretch of coastal land allows for an extensive array of varietal expression in both semillon and sauvignon blanc. It is the region's climatic ability to fully ripen semillon that sets this wine apart. From this treasure trove of choice Margaret River's signature blend has evolved.

Tasting Notes

Appearance:

Delicate straw with a green hue, clear and bright.

Aroma:

The bouquet is opulent and intense driven by the semillon, which cropped lower this year. Fresh, fruit forward character bursting with crushed citrus and nectarine, this is supported by musk and nutty aromatics with a savoury yet subtle biscuit character from fermentation and lees stirring.

Palate:

The intensity of flavour and fruit ripeness of the semillon finishes with lemon and lime blossom and a preserved lemon tang. Medium bodied and nicely weighted in the mouth, the palate is mouth filling and textural, the mid palate has the flesh and generosity of semillon with sauvignon blanc providing aromatics.

Food ideas: The quintessential pairing of freshly caught and pan fried King George Whiting with Margaret River Semillon Sauvignon Blanc is perfect as always!

Drink: The wine will continue to grow in complexity for five or more years from vintage.



Stella Bella Semillon Sauvignon Blanc 2016 · Technical Notes

Alcohol:	13% vol	Standard Drinks:	7.38
pH:	3.18	Acidity:	7.18g/L
		Blend:	63% Semillon & 37% Sauv. Blanc

Vineyard(s):

Several vineyard sites are included in the making of this blended wine. All the sauvignon blanc sites are located in the southern part of the region in order to capture strong varietal intensity and high natural acidity. The semillon is more broadly sourced from the south and centre of the region to include the full spectrum of semillon's varietal characteristics. It is important to indulge semillon with soils of high natural moisture retention to ensure ripeness. The majority of fruit providing the backbone of the wine comes from our Isca and Forest Grove Vineyards.

2016 Vintage:

As with every vintage some challenges arise from Mother Nature and in 2016 it was rainfall early in the season that challenged our viticulturists and winemakers. With love and diligent care our team walked the vineyards every two days and dropped any affected fruit on the ground, to ensure only the highest quality fruit was harvested. As the weather brightened we started picking early February and our white varieties are looking exciting, with all of the varietal characteristics & style we expect from our Southern vineyards.

Winemaking:

Each vineyard that contributed to the Semillon Sauvignon Blanc was vinified separately. One third of every batch was barrel fermented in a combination of new and older oak, with the balance tank fermented. Barrel ferment temperature was controlled at several degrees higher than the tank components and the lees were stirred regularly in both tank and barrels for two months prior to blending, fining and filtration.

Closure: Screwcap

Market: Domestic and export

