



# cabernet merlot 2015

## Background

Cabernet sauvignon is the King of grape varieties and Margaret River is its natural home in Australia. The pairing of cabernet sauvignon and merlot is well established, and frequently the whole is greater than the sum of the parts. Wines from this blend retain the structure and perfume of cabernet sauvignon but gain generosity and richness from the merlot.

## Tasting Notes

Appearance:

Vivid crimson with purple hues.



Aroma:

Typically lifted and aromatic, the fruit characters are bright and charming – this Cabernet Merlot packs a punch! With redcurrant, mulberry, satsuma plum and a violet perfume, the background has milk chocolatey yumminess.

Palate:

This medium bodied wine is soft and salivating, with the 2015 vintage being more about the cabernet than the merlot. The palate is succulent and moreish with raspberry and mulberry backed by mocha oak characteristics. The structure is true to cabernet with fine powdery tannins and great length, the smaller than usual percentage of merlot filling out the palate.

Food ideas:            Slow roasted duck marylands, with braised red cabbage and hazelnuts.

Drink:                    Now until 2022.

## Stella Bella Cabernet Merlot 2015 · Technical Notes

Alcohol:	13.8% vol	pH:	3.55
Acidity:	6.21g/L	Blend:	82% Cabernet & 18% Merlot

### Vineyard(s):

The cabernet sauvignon and merlot grapes are sourced entirely from our own vineyard sites, with the majority coming from the Isca vineyard – Stella Bella's original vineyard just south of the Margaret River township. The cabernet from this site is intense and perfumed, whilst the merlot is open and expansive, resulting in a soft generous wine.

### 2015 Vintage:

The Margaret River Vintage 2015 will be remembered for its concentrated flavours in white wines and delicate fruit forward red wines. With very low crop levels and a severe lack of marri and karri blossom which resulted in ravenous marauding birds hungry to eat grapes. Rewards came to vineyards with good canopy structure. Flavours were bright and fresh with natural acidity high and in good balance. Once again the weather gods were on our side for a classic Margaret River vintage.

### Winemaking:

The cabernet sauvignon component was held on skins for 10 days to help build the structure of the wine. The merlot was pressed earlier to retain bright fruit aromatics, while still providing mid palate sweetness. The traditional Bordelaise winemaking technique of délistage was used during maceration to provide bright aromatics while increasing oxygen in order to help with tannin polymerisation. 10% new French oak was used on this wine to complement the fruit while providing some subtle mocha and vanillin oak sweetness. The wine was held in oak for 12 months and racked and returned twice before being fined with Margaret River free range eggs, filtered and bottled.

Closure: Screwcap

Market: Domestic and International.

