



# sauvignon blanc 2015

## Background

The cooler maritime climate of the southern reaches of the Margaret River region produces Sauvignon Blanc of great varietal purity and exactness.

## Tasting Notes

### Appearance:

Pale straw in colour, bright with a green hue.

### Aroma:

This is a punchy combination of floral aromatics with passionfruit nectar, gooseberry and crushed lime. Opulent aromatics are supported by flinty scents from the barrel ferment and a subtle musk.

### Palate:

The 2015 vintage had high natural acidity levels which maintained the fresh, zesty palate, passionfruit carrying through. In the mouth this wine has a delicious silky texture, showing great depth and weight. The acid is in perfect balance with the fruit, supporting the flavours and delivering it across the palate, both tight and full.

**Food ideas:** A fragrant red duck curry with pineapple and lychees.

**Drink:** This is a vibrant style Sauvignon Blanc and is best enjoyed young and fresh.



# Stella Bella Sauvignon Blanc 2015· Technical Notes

Alcohol:	13% vol	Standard Drinks:
pH:	7.7	7.36g/L
	3.24	Acidity:
		Blend:
		100% Sauvignon Blanc

## Vineyard(s):

The most critical site selection is applied to vineyard sites for growing Stella Bella Sauvignon Blanc. All our sites are located in cooler parts of the region in order to capture strong varietal character and maintain high natural acidity. In the south, the sites are exposed to cooling breezes from the Southern and Indian Oceans. The more central sites, whilst not warmer, are further from the coast and experience a degree of continentality. This combination of sites provides great varietal complexity to the Stella Bella Sauvignon Blanc.

## 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. All of our white grapes were harvested and safely in the winery by the 7th of March. 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:

All the individual vineyards that contributed to this Sauvignon Blanc were vinified separately. One third of every batch was barrel fermented in a combination of new and older oak and the balance was 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 barrel for two months prior to blending, fining and filtration.

Closure: Screwcap

Market: Domestic and export

