



sauvignon blanc 2016

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, guava and crushed lime. Classic aromatics are supported by flinty scents from the barrel ferment and a subtle musk.

Palate:

The 2016 vintage brought beautiful natural acidity levels which maintained the fresh, zesty palate, requiring no acid adjustments. In the mouth this wine dances on your palate, fresh and tight. The acid is in perfect balance with the fruit, supporting the flavours and delivering it across the palate, passionfruit and minerality carrying through.

Food ideas: A fragrant Thai yellow fish curry.

Drink: A vibrant style Sauvignon Blanc, best enjoyed young and fresh.



Stella Bella Sauvignon Blanc 2016 · Technical Notes

Alcohol:	13% vol	Standard Drinks:	7.7
pH:	3.27	Acidity:	7.31g/L
		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.

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:

All the individual vineyards that contributed to this Sauvignon Blanc were vinified separately. Half 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

