



cabernet sauvignon 2012

Background

Margaret River is arguably Australia's premier Cabernet Sauvignon grape growing region and Cabernet Sauvignon is without doubt Margaret River's greatest natural asset. Great Cabernet Sauvignon should be both perfumed and poised; meticulous site selection is critical to achieving these key attributes.

Tasting Notes

Appearance:

Crimson red with purple hues.



Aroma:

The bouquet is a bright and lively representation of our classic house style – the southern Margaret River perfume of red and blue fruits with a violet lift. Subtle mocha and a sweetness from the vanillin oak complement the fruit aromas.

Palate:

Medium bodied, with a fresh and vibrant palate. Raspberry, strawberry and vanilla coming together as one, with a subtle freshly plucked mint character. Oak integration is seamless. There is a sense of both elegance and power; the flavours deepen and spread across the palate, freshened with balanced acidity, building to a fine and silky cabernet finish.

Food ideas:

This is a light, fresh wine which will carry a lighter, fresher menu. Roast and marinated quail with a warm spring vegetable salad.

Drink: Now until 2027.

Stella Bella Cabernet Sauvignon 2012 · Technical Notes

Alcohol:	14% vol	pH:	3.48
Acidity:	6.34g/L	Blend:	97% Cabernet 3% Merlot

Vineyard(s):

The Cabernet Sauvignon grapes are sourced from select vineyard sites. These sites are located centrally around the township of Margaret River and north to Cowaramup in an endeavour to capture ripe fruit flavours yet retain the distinctive perfume of Margaret River Cabernet Sauvignon. The key selection criteria are soil based and our best sites consist of lateritic gravels over a clay loam base. Our flagship Isca Vineyard, just south of Margaret River, provides the backbone of Stella Bella Cabernet Sauvignon, lending its signature perfume. A very small percentage of Merlot, sourced from our Isca vineyard is meticulously blended back into the Cabernet Sauvignon to add mid palate texture and delicate cherry and blueberry aromatics.

2012 Vintage:

Reasonable winter rains led into favourable spring conditions with an absence of the violent wet weather that can reduce fruitfulness. Summer was, again, long and mild, with very few heat spikes and little rain. The marri trees had fantastic blossom (the best since 1994), that lingered on and reduced bird pressure facilitating even ripening. As such, all grapes could be picked with no disease and at perfect ripeness. Harvest timing was slightly earlier than normal with all red fruit being harvested at optimum skin, seed and fruit ripeness.

Winemaking:

All the individual vineyards that contribute to this Cabernet Sauvignon were vinified separately. After fermentation on skins the malolactic fermentation was conducted both in tank and in barrel prior to barrel maturation. Maturation occurred in our favourite French tonnellerie's barriques for 24 months (30% new oak). The length of time in oak is important for the integration of the oak and fruit tannins in the wine.

Closure: Screwcap

Market: Domestic and export

