



cabernet merlot 2012

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:

A vivid bright red.

Aroma:

Typically lifted and aromatic, the fruit characters are bright and charming – raspberries, blueberries and violets. Enormously appealing.

Palate:

This is a medium bodied and easy drinking wine, showing the structure of cabernet sauvignon and the generosity of merlot. The fresh and pretty palate is juicy and salivating with red and blue fruits backed by milk chocolate and restrained vanillin oak. The fine, gravelly tannins provide length from the front to the back of the palate giving a long, satisfying finish.

Food ideas: Beijing's most famous dish Peking Duck, served with Mandarin pancakes, hoisin sauce and spring onions.

Drink: Now until 2019.



Stella Bella Cabernet Merlot 2012 · Technical Notes

Alcohol:	13.5% vol	pH:	3.46
Acidity:	6.80g/L	Blend:	75% Cabernet & 25% Merlot

Vineyard(s):

The cabernet sauvignon and merlot grapes are sourced from several select 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.

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:

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 raked and returned twice before being fined with Margaret River free range eggs, filtered and bottled.

Closure: Screwcap

Market: Domestic on-premise only

