



cabernet merlot 2013

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.

Aroma:

Typically lifted and aromatic, the fruit characters are bright and charming – pretty raspberries, mulberries and violets with the Stella Bella house style subtle nutmeg from the oak. Enormously appealing.

Palate:

This is a medium bodied and easy drinking wine, with the 2013 vintage producing merlot of exceptional quality. The palate is juicy and salivating with red and blue fruits backed by milk chocolate and restrained vanillin oak. The soft, silky tannins and the higher percentage of merlot create a luscious and generous finish.

Food ideas: Sticky lamb finger joys (ribs!), smokey Texan style barbecued perfection.

Drink: Now until 2020.



Stella Bella Cabernet Merlot 2013 · Technical Notes

Alcohol:	13.5% vol	pH:	3.51
Acidity:	5.73g/L	Blend:	60% Cabernet & 40% 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.

2013 Vintage:

This vintage was a stand out for producing merlot grapes of exceptional quality. Extremely strong winds and cool conditions during flowering had a significant effect on fruit set and therefore on yield across all varieties. The low crop levels along with a warm December and January resulted in perfect ripening conditions, with harvest beginning mid-February which is about average. Little to no rainfall across February and March allowed all varieties to develop without any disease pressure, allowing us to determine the ideal picking date for perfect skin and seed maturity.

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 and International.

