



cabernet merlot 2014

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 with purple hues.

Aroma:

Typically lifted and aromatic, the fruit characters are bright and charming – redcurrant, dark cherry, cranberry and a violet perfume, with subtle milk chocolate in the background. Enormously appealing.

Palate:

This medium bodied wine is soft and supple, with the 2014 vintage being more about the cabernet than the merlot. The palate is succulent and moreish with red and blue fruits backed by mocha oak characteristics. The structure is true to cabernet with fine powdery tannins and great length, the smaller than usual percentage of merlot filling out the palate.

Food ideas: Lamb tagine with pan fried aubergine and cumin crunch.

Drink: Now until 2021



Stella Bella Cabernet Merlot 2014 · Technical Notes

Alcohol:	13.5% vol	pH:	3.49
Acidity:	6.06g/L	Blend:	82% Cabernet & 18% 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.

2014 Vintage:

Margaret River experienced one of its warmest vintages on record, on a par with the very warm 2011 vintage. The red harvest benefitted from mild conditions throughout March and April which enabled tannin and flavour maturity to catch up to the high sugars prior to harvest. This also enabled us to select our picking dates without any weather issues. The reds from this vintage will be recognised for their red berry fruits and soft tannins. Once again the weather gods were on our side for a classic Margaret River vintage.

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.

