



sangiovese cabernet sauvignon 2013

Background

The original and the first red wine made under the Stella Bella brand. This blend of the esteemed and traditional grape of Tuscany with Margaret River Cabernet Sauvignon brings into being a wine of *grape contrast*. As a young wine, the savoury dry cherry fruit and chunky tannins of Sangiovese juxtapose the sweet red berries and long fine tannins of Cabernet Sauvignon. With time these components meld in a 'bricks-and-mortar' fashion; more heterogeneous than homogenous yet supple in structure, rich in fruits and contrasts.

Tasting Notes

Appearance:

Brick red.

Aroma:

Classic sour cherry aromatics with delicate frangipani florals. Suggestions of subtle vanillin, a savoury dustiness from the oak and finest Italian boot leather!

Palate:

This is a really savoury wine with a fine acid line that leaves the palate salivating – the characteristic cherry continues through providing a foil to the Cabernet's structure and more opulent black fruit flavours. The oak is exquisitely integrated delivering subtle intensity with fine silky tannins that elegantly coat the tongue with beautiful length on the palate.

Food ideas: The perfect match to Pappardelle al Ragù di Cinghiale (Fresh Pasta with Wild Boar Ragù) – if you can't find wild boar we recommend Big Red Pork from The Farm House Margaret River!

Drink: Now to 2023.



Stella Bella Sangiovese Cabernet Sauvignon 2013 · Technical Notes

Alcohol:	13.5% vol	pH:	3.41
Acidity:	6.07g/L	Blend:	80% Sangiovese & 20% Cabernet

Vineyard(s):

A fascination with Sangiovese resulted in some impetuous planting in the very south of the Margaret River region at Augusta. The heavy soils and the humid climate made early success difficult. However, plantings further north on the Isca vineyard near Margaret River town, countered these early concerns. With adolescence finally navigated, the vines on both sites are producing classic Sangiovese fruit characters and balance along with site specific personalities.

2013 Vintage:

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:

All the individual vineyards that contribute to the Sangiovese Cabernet are vinified separately. After fermentation on skins the malolactic fermentation is conducted in tank prior to barrel maturation. Maturation occurs in a mix of new and old barriques, French and Eastern European in origin, for a period of 17 months. Bottling occurs in August of the following year post vintage and release is 4 to 6 months after bottling.

Closure: Screwcap

Market: Domestic and export

