



sauvignon blanc 2011

Background

The cooler maritime climate of the southern reaches of the Margaret River region produces Sauvignon Blanc of great varietal purity and exactness.

Tasting Notes

Appearance:

Pale straw with a green hue.



Aroma:

The nose is aromatic, lifted and ripe. Fruit salad aromas of guava, passionfruit, gooseberry and field flowers are complexed by hints of minerality and crushed leaves.

Palate:

Nicely weighted on the palate with fleshy stone fruit and guava flavours with a pleasing mouth-filling texture. Nuances of gooseberry, fennel, lantana, lemon grass and white currant add further interest. The acidity is clean, refreshing and balanced, on a chalky, flinty finish.

Food ideas: Salad Niçoise, pan-fried Gold Band Snapper with Greek Salad, Sashimi.

Drink: Now and over the next 2 years.

Stella Bella Sauvignon Blanc 2011 · Technical Notes

Alcohol:	13.5% vol	Standard Drinks:	8.0
pH:	3.38	Acidity:	6.5g/lt
Residual Sugar:	< 0.6g/lt	Blend:	100% Sauvignon Blanc

Vineyard(s):

The most critical site selection is applied to vineyard sites for growing Stella Bella Sauvignon Blanc. All our sites are located in cooler parts of the region in order to capture strong varietal character and maintain high natural acidity. In the south, the sites are exposed to cooling breezes from the Southern and Indian Oceans. The more central sites, whilst not warmer, are further from the coast and experience a degree of continentality. This combination of sites provides great varietal complexity to the Stella Bella Sauvignon Blanc.

2011 Vintage:

The warm spring and summer (with no extremes in temperature) meant that the canopies were in incredibly good condition at harvest. The lead up to picking saw warm days and nights with no rain. The white varieties ripened quickly and evenly. The fruit for this wine is sourced from the southern reaches of Margaret River and retained both its acidity and varietal character, arriving at the winery perfectly ripe and clean.

Winemaking:

All the individual vineyards that contribute to this Sauvignon Blanc are vinified separately. One third of the every batch is barrel fermented in a combination of new and older oak and the balance is tank fermented. Barrel ferment temperature is controlled at several degrees higher than the tank components and the lees are stirred regularly in both tank and barrels for 2 months prior to blending, fining and filtration. Bottling occurs in June of the vintage year, in time for a spring release.

Closure: Screwcap

Market: Domestic and export

