



sauvignon blanc 2012

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:



Palest yellow in colour with a green hue and diamond bright.

Aroma:

Lifted ripe aromas of green apple, orange and grapefruit blossom in the glass, with underlying notes of guava, feijoa, freshly torn herbs, gunflint and an oak-derived allspice character.

Palate:

In the mouth the wine shows great intensity, followed by impressive length. Subtle oak imparts weight to the mid-palate as well as texture. The palate is sinewy with superb line and brisk acidity. The concentrated flavours of ripe white nectarine and passionfruit pulp are balanced by a noticeable citrus element followed by a dry mineral finish.

Food ideas:

Goat cheese ravioli with herbed tomato sauce, roasted sea bass with lemon and rosemary, oysters on the half shell or sushi.

Drink:

The wine will continue to grow in complexity for five or more years from vintage.

Stella Bella Sauvignon Blanc 2012 · Technical Notes

Alcohol:	13% vol	Standard Drinks:	7.7
pH:	3.24	Acidity:	6.1g/L
Residual Sugar:	0g/L	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.

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 and facilitated even ripening. As such, all grapes could be picked with no disease and at perfect ripeness. Harvest timing was very similar to 2011 which is slightly earlier than normal. The whites wines have good depth of flavour and great finesse.

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

