



sauvignon blanc 2013

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 straw in colour, bright with a green hue.

Aroma:

Alluring aromas of exotic tropical fruits - rambutan, pomegranate and passionfruit with a hint of guava. Underlying notes of blackcurrant leaf, subdued musk and a lavender perfume.

Palate:

In the mouth this wine is round, textural and concentrated, showing great depth and weight. The acid is in perfect balance with the fruit, supporting the flavours and delivering it across the palate. The zesty flavours of crushed lime and grapefruit finish with a fine, talcy structure.

Food ideas:

Fillet of pink snapper in a Thai jungle curry, served with finely shredded kaffir lime leaves and steamed jasmine rice.

Drink:

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



Stella Bella Sauvignon Blanc 2013 · Technical Notes

Alcohol:	13.5% vol	Standard Drinks:	8
pH:	3.21	Acidity:	6.52g/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.

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 white varieties to develop without any disease pressure which provided white fruit retaining an abundance of varietal flavour and showing great concentration and intensity.

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 two months prior to blending, fining and filtration.

Closure: Screwcap

Market: Domestic and export

