



sauvignon blanc 2014

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 in colour, bright with a green hue.

Aroma:

An alluring combination of passionfruit and gooseberry with a fresh lemon verbeena character. Opulent aromatics are supported by the flinty scents from the barrel ferment.

Palate:

In the mouth this wine is round, creamy and textural, showing great depth and weight. The acid is in perfect balance with the fruit, supporting the flavours and delivering it across the palate, both tight and full. The zesty, savoury flavours of baked lemon delicious finish with a fine, talcy structure.

Food ideas:

Crumbed Fremantle sardines with a warm salad of potato, snow peas and coriander and cashew pesto.

Drink:

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



Stella Bella Sauvignon Blanc 2014 · Technical Notes

Alcohol:	13.5% vol	Standard Drinks:	8
pH:	3.35	Acidity:	6.70g/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.

2014 Vintage:

Margaret River experienced one of its warmest vintages on record, on a par with the very warm 2011 vintage. Whites were all harvested quickly and looked exceptional. Flavours were bright and fresh with natural acidity high and in good balance. 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. Once again, the weather gods were on our side for a classic Margaret River vintage.

Winemaking:

All the individual vineyards that contributed to this Sauvignon Blanc were vinified separately. One third of every batch was barrel fermented in a combination of new and older oak and the balance was tank fermented. Barrel ferment temperature was controlled at several degrees higher than the tank components and the lees were stirred regularly in both tank and barrel for two months prior to blending, fining and filtration.

Closure: Screwcap

Market: Domestic and export

