



# semillon sauvignon blanc 2011

## Background

The temperate maritime region that is Margaret River stretches 100km north to south. Subtle climatic changes and soil diversity along this substantial stretch of coastal land allows for an extensive array of varietal expressions in both Semillon and Sauvignon Blanc. It is the region's climatic ability to fully ripen Semillon that sets this regional blend apart. From this treasure trove of choice the region's signature blend has evolved.

## Tasting Notes

### Appearance:

Pale straw green, clear and bright.

### Aroma:

The nose is lifted and fragrant with floral overtones, showing an interplay of citrus and stone fruits, cape gooseberries, lemongrass, straw and a hint of oak spice.

### Palate:

Beautifully textured and rounded in the mouth with impressive palate weight and generosity of flavour, showing a creamy richness. Flavours of pink grapefruit, lemon/lemongrass, a touch of tropical fruits, pea pod, dried herbs and invisible oak are reined in by a fine and long mineral/citrus finish.

Food ideas: Simply dressed fresh crab, crudités and char-grilled squid.

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



## Stella Bella Semillon Sauvignon Blanc 2011 · Technical Notes

Alcohol:	13.4% vol	Standard Drinks:	7.9
pH:	3.17	Acidity:	6.0g/L
Residual Sugar:	1.3g/L	Blend:	53% Semillon & 47% Sauv. Blanc

### Vineyard(s):

Several vineyard sites are included in the making of this blended wine. All the Sauvignon Blanc sites are located in the southern part of the region in order to capture strong varietal intensity and high natural acidity. The Semillon is more broadly sourced from the south and centre of the region to include the full spectrum of Semillon's varietal characteristics. It is important to indulge Semillon with soils of high natural moisture retention to ensure vine condition and hence fruit ripeness.

### 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 more southern sourcing of the fruit, with cooler conditions, meant the natural acidity and varietal character of the grapes was retained. There was no disease pressure in this year.

### Winemaking:

Each vineyard that contributes to the Semillon Sauvignon Blanc is vinified separately. About 20% of the fruit is barrel fermented in a combination of new and older oak, with the balance tank fermented. Barrel ferment temperature is controlled at several degrees higher than the tank components and the lees are stirred regularly. This adds texture and complexity to the wine. Bottling occurs in October of the vintage year, in time for a summer release.

Closure: Screwcap

Market: Domestic and export

