



# semillon sauvignon blanc 2012

## 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 with a green hue, clear and bright.

### Aroma:

The bouquet is lifted, ripe and intense with fruit salad aromas, nectarine, cape gooseberry, apple, lemon oil, dried herbs, spice and a hint of florals.

### Palate:

Medium bodied and nicely weighted in the mouth, the flavours are crisply defined with a heart of juicy stonefruits, wrapped in a gossamer-like cloak of creamy textural oak, finishing with a snappy, mineral acid cut.

### Food ideas:

King Prawn and Scallop Wonton Soup, Oysters Natural Venetian Style, Pan Fried Pink Snapper with Tomatoes, Olives, Basil and sliced Kipfler Potatoes.

### Drink:

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



## Stella Bella Semillon Sauvignon Blanc 2012 · Technical Notes

Alcohol:	13.0% vol	Standard Drinks:	7.7
pH:	3.15	Acidity:	5.9g/L
Residual Sugar:	0.7g/L	Blend:	65% Semillon & 35% 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 ripeness.

### 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:

Each vineyard that contributes to the Semillon Sauvignon Blanc is vinified separately. One third of the every batch 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 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

