



semillon sauvignon blanc 2013

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 expression in both Semillon and Sauvignon Blanc. It is the region's climatic ability to fully ripen Semillon that sets this wine apart. From this treasure trove of choice Margaret River's signature blend has evolved.

Tasting Notes

Appearance:

Delicate straw with a green hue, clear and bright.

Aroma:

The bouquet is ripe, opulent and intense which is the hallmark of the 2013 whites. Fragrant nectarine and nashi pear are supported by baked apple, lemon curd and a savoury yet subtle biscuit character from fermentation and lees stirring.

Palate:

The hallmark creamy texture with flavours of grapefruit has a crisp, clean finish and a lemon/lime acidity cutting it through. Russian oak in the Semillon ferment adds a delicate vanilla spice. Medium bodied and nicely weighted in the mouth, the palate is round and textural, Semillon filling out the mid palate with Sauvignon Blanc providing aromatics.

Food ideas: Freshly caught and pan fried King George Whiting served on a green leaf salad with a lime and macadamia dressing.

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



Stella Bella Semillon Sauvignon Blanc 2013 · Technical Notes

Alcohol:	13.5% vol	Standard Drinks:	8
pH:	3.25	Acidity:	6.27g/L
Residual Sugar:	0g/L	Blend:	60% Semillon & 40% 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. The majority of fruit providing the backbone of the wine comes from our Isca and Forest Grove Vineyards.

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:

Each vineyard that contributes to the Semillon Sauvignon Blanc is vinified separately. One third of 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 two months prior to blending, fining and filtration.

Closure: Screwcap

Market: Domestic and export

