



semillon sauvignon blanc 2014

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 with one of the highlights of the 2014 vintage being the beautiful, phenological ripeness of the semillon. Fragrant peach and nashi pear of the semillon is supported by lemon curd and preserved lemon with a savoury yet subtle biscuit character from fermentation and lees stirring.

Palate:

The intensity of flavour and fruit ripeness of the semillon finishes with a suppleness and a sherbety acidity. 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:

The quintessential pairing of freshly caught and pan fried King George Whiting with Margaret River Semillon Sauvignon Blanc is perfect as always!

Drink:

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



Stella Bella Semillon Sauvignon Blanc 2014 · Technical Notes

Alcohol:	13.5% vol	Standard Drinks:	8
pH:	3.30	Acidity:	6.38g/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.

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:

Each vineyard that contributed to the Semillon Sauvignon Blanc was vinified separately. One third of every batch was barrel fermented in a combination of new and older oak, with the balance 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 barrels for two months prior to blending, fining and filtration.

Closure: Screwcap

Market: Domestic and export

