



Product code: 2945

STELLA BELLA, SUCKFIZZLE CABERNET SAUVIGNON, MARGARET RIVER, AUSTRALIA, 2016



Producer Profile

This boutique winery in the heart of Margaret River creates idiosyncratic named ranges like Suckfizzle and Skuttlebutt in a low interventionist and organic way keeping their approach as simple as possible to allow their cherished vineyards to show their quality.

It is not merely in the names where these wines are memorable, as once you have tasted them you will see why Luke Jolliffe, the winemaker, continues to receive recognition and awards from around the world for wines that have that wonderful Margaret River restraint and elegance, but are bound together with a fruit purity that makes them delectable.

Viticulture

8ha in size and yielding 5 tonnes/hectare from an average vine age of 20 years. The Augusta vineyard site presents great challenges to the growing of quality grapes. Viticulturally the biggest challenges are canopy and water management, vine balance and the chance that marauding birds can destroy the entire crop in a matter of hours. South easterly winds and extensive cloud cover during the ripening season are the most influential climatic effects.

Winemaking

Each parcel is selectively handpicked based on flavour, tannin ripeness and soil type. Small parcels of hand picked fruit are destemmed and hand sorted and gently tipped without any maceration (or pumps), into the fermenter to ensure a plush palate is driven by Cabernet Sauvignon skin tannin. Two days cold soak followed by primary ferment and no post ferment maceration. Pressed to selected French oak barriques after primary ferment for MLF in barrel. Minimal racking and a hands off approach to let the wine mature in peace.

Tasting Note

Upfront raspberry, cranberry & cherry lift out of the glass. The nose opens with bramble berries, black currant and a violets. Hints of freshly dried herbs with subtle vanilla notes. Completed by a unique mineral sea spray and nori element from the Southern Ocean. Brimming with fresh red berries and sweet cherries. The plate is extremely precise, poised and medium bodied; reflecting the unique Suckfizzle site. Persistence of flavour is remarkable. Fine gravelly shaped tannins drive the palate and creates a silky finish.

Food Matching

Margaret River Wagyu or Grass fed steak fillet cooled to perfection with roasted root vegetables.

Awards

Halliday Wine Companion Awards 2020 96 Points
96 Points

Technical Details

Varieties:

Cabernet Sauvignon
100%

ABV: 13.8%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 14 Months

Type: French oak

% wine oaked: 100

% new oak: 35