



Product code: 8354

STELLA BELLA, 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

Their philosophy regarding viticulture is simple, and that is to operate in a manner that consciously respects the vineyards that they tend as well as the local environment. Minimal chemical inputs and fertilisers are used along with minimal intervention as - aiming for vine balance. Stella Bella are acutely aware of the environmentally pristine nature of this part of the world and manage their vineyards accordingly.

Winemaking

All of the Cabernet is harvested at optimum fruit ripeness to enhance the violet perfume and red and blue fruit character of southern Margaret River. The fruit is handled gently, with minimal maceration to ensure whole berries and a pseudo carbonic maceration. After cold soaking, ferment at warm temperatures of approx. 28 degrees and press based on fruit aroma, extraction and the desired mouthfeel. Maturation in small format French oak barriques for up to 15 months, where the toast and forest is carefully selected based on its suitability for each vineyards fruit aroma and flavour profile.

Tasting Note

A rich, lush wine of abundant fruits - red currants, mulberries, plums, blackberries, blueberries and cassis, this ambling fruit richness is complimented by plentiful ripe fruit tannins and the finest grained French oak. A wine of great proportion, enjoyable now and worthy of cellaring for the medium to long term.

Food Matching

Ideal with barbecued veal, lamb rack or Manchego cheese.

Awards

Halliday Wine Companion Awards 2020 95 Points
95 Points

Technical Details

Varieties:

Cabernet Sauvignon
100%

ABV: 14%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

Time: 15 Months

Type: French oak

% wine oaked: 100

% new oak: 30