

Product code: 2945

## STELLA BELLA, SUCKFIZZLE CABERNET SAUVIGNON, MARGARET RIVER, AUSTRALIA, 2017



### 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.

### Technical Details

#### Varieties:

Cabernet Sauvignon  
100%

ABV: 14.5%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

#### Oak Treatment

Time: 14 Months

Type: French oak

% wine oaked: 100

### Tasting Note

Red in colour with a light purple hue on the rim. The nose is enticing with fresh ground coffee with a hint of dark soy. Alluring scents of red currant and violet are backed by subtle star anise and fresh tobacco leaf. Completed by a unique mineral sea spray and nori element from the Southern Ocean. Brimming with a concentrated palate of cranberry, red cherry and redcurrants, balanced with a salivating cool climate acidity. There is a sweet richness of concentrated fruits finishing with a super fine tannin that leaves you wanting another sip.

### Food Matching

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

% new oak: 35