



Stella Bella, Suckfizzle Cabernet Sauvignon, Margaret River, Australia, 2018

Producer Profile

This boutique winery in the heart of Margaret River creates idiosyncratic named ranges like Suckfizzle 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

The most southern and unique vineyard in the Margaret River Region. Situated in Augusta, surrounded by the Southern and Indian Oceans and just a stone's throw from the Blackwood River inlet. This extraordinary location is influenced by the prevailing Antarctic winds of the Southern Ocean and moderated by the warmth of the mighty Blackwood river. By day it is 4-5 degrees cooler than Margaret River and by night it is 2-3 degrees warmer. Thus, creating wines with distinct flavour, character and age-ability.

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

The nose opens with a dark and brooding forest floor character that flows into an enticing combination of cherry liqueur, raspberry, mulberry and subtle anise with a hint of charred red pepper. Completed by a unique mineral sea spray and nori element from the Southern Ocean. Brimming with a concentrated palate of mulberry and cranberry fruits, balanced with a salivating cool climate acidity. There is a sweet richness of concentrated fruits finishing with a brick dust tannin that leaves you wanting another sip.

Food Matching

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

Awards



Product code: 2945

Technical Details

Varieties:

ABV: 14.4%

Oak Ageing

Cabernet Sauvignon 100%



Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Time: 10 Months

Type: French oak

% wine oaked: 100

% new oak: 30

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