



Stella Bella, Cabernet Sauvignon, Margaret River, Australia, 2019

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

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

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, we ferment at warm temperatures of approx. 28 degrees and press based on fruit aroma, extraction and our desired mouthfeel. Maturation in small format French oak barriques for up to 12 months, where the toast and forest is carefully selected based on its suitability for each vineyards fruit aroma and flavour profile.

Tasting Note

Abundant aromas of plums, cherries and sweet red fruits spring from the glass in an alluring perfume, supported by delicate hints of fresh mint and vanilla oak. Medium bodied yet balanced by prettiness, suppleness and salivating structure. Vibrant raspberries, cherry fruits and hints of fresh cranberry are complimented by savoury forest floor, earthy characters and delicate notes of vanillin from the beautiful French Oak.

Food Matching

Ideal with barbecued veal, lamb rack or Manchego cheese.



Product code: 8354

Technical Details

Varieties:

Cabernet Sauvignon 100%



ABV: 14.3%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 12 Months

Type: French oak

% wine oaked: 100

% new oak: 33

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