

# STELLA BELLA

## 2016 Cabernet Merlot



### Appearance

Red, with purple hues.

### Aroma

Violets, satsuma plums and glazed cherries lift out of the glass in an explosive fashion. Followed by aromas of red currants, raspberries and subtle vanillin oak with a hint of smokiness.

### Palate

Juicy, medium bodied and full of flavour. Red currants, cherries and blueberries fill the palate complemented by the dusty fine grained tannin and precise structure. The refreshing acidity balances the supple tannin and red fruits for an extremely smash-able wine that leaves you wanting more.

### Enjoyment

A platter of freshly shaved meats of your choice.

### Wine Specs

Blend	87% Cabernet 13% Merlot
Oak	10% New
Cellar	Now to 2027
Alcohol	13.9%
pH	3.56
Acidity	6.36

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This Cabernet Merlot packs a punch! Bright and charming, the perfume of Cabernet Sauvignon strikes you first, followed swiftly by its precise and structured palate. With its partner in crime Merlot providing the palate weight, with fruit generosity and richness.

### Place

Our Cabernet Sauvignon and Merlot vines are planted throughout our collection of southern Margaret River vineyards with the majority coming from the Isca vineyard. The cabernet from this site is intense and perfumed, whilst the Merlot is open and voluptuous, resulting in a soft generous wine.

### Vintage 2016

In 2016 it was rainfall early in the season that challenged our viticulturists and winemakers. With love and diligent care our team walked the vineyards every two days to ensure only the highest quality fruit was harvested. The positive outcome from the January rains were that our reds were not advanced enough in their maturity to be affected at all. They absorbed the water and required no irrigation. A great result for flavour and tannin development.

### Winemaking

The Cabernet Sauvignon component was held on skins for 10 days to help build structure. The merlot was pressed earlier to retain bright fruit aromatics. 10% new French oak was used to complement the fruit while providing some subtle mocha and vanillin oak sweetness. 12 months maturation in oak and tank.