

STELLA BELLA

2017 Cabernet Sauvignon



Appearance

Vibrant red.

Abundant aromas of...

Violets, cherries and cranberries spring from the glass in an alluring perfume. Lifted red fruits and subtle graphite injects a southern Margaret River fragrance.

Flavours

Medium bodied with a balance of prettiness and a supple, salivating structure. Raspberry and cherry fruit are complimented by subtle hints of vanillin from the beautiful French Oak. Forest floor and earthy characters are lifted by a touch of fresh cranberry.

Enjoyment

Roast Margaret River Arkady lamb rack with seasonal vegetables.

Wine Specs

Blend	100% Cabernet Sauvignon
Oak	30% New
Cellar	Now to 2035
Alcohol	14.2%
pH	3.49
Acidity	6.56

Stella Bella's delicious southern Margaret River Cabernet Sauvignon is both medium bodied and perfumed; made to reflect the finesse and elegance of our five southern Margaret River vineyards.

Place

Our Cabernet Sauvignon vines are planted on gravel soils know as Forest Grove gravelly loams. These ancient and unique soils that are specifically named after the Forest Grove area in Southern Margaret River. These soils drain exceptionally well to restrict vine vigour, allowing the fruit to ripen in the beautiful Margaret River sunshine and to cool in the refreshing afternoon sea breezes from the Southern and Indian Oceans. Stella Bella Cabernet is a blend of the best of our five Southern Margaret River vineyards ranging in vine age from 25-40 years old.

Vintage 2017

Cooler temperatures and unseasonal rainfall created challenges in the vineyard but nothing our team couldn't handle. A longer, slower ripening season enabled the fruit to develop concentrated ripe flavours, supple tannins, low sugar levels and high natural acidity, providing the perfect balance of aromatics, precision and flavour.

Winemaking

All of our 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 15 months, where the toast and forest is carefully selected based on its suitability for each vineyards fruit aroma and flavour profile.