

STELLA BELLA

2019 Cabernet Sauvignon



Stella Bella Cabernet Sauvignon is a blend of our five vineyards; capturing the unique personality of each site, creating the truest reflection of southern Margaret River Cabernet. A medium bodied wine with perfume, prettiness and elegance.

Appearance

Vibrant red.

Abundant aromas of...

Mulberry, cranberry and fresh plums spring from the glass in an alluring perfume, supported by delicate hints of fresh mint and vanilla oak.

Flavours

A medium bodied wine that is pretty, supple and salivating. Vibrant flavours of raspberries, cherry fruits and fresh cranberry are complimented by hints of milk chocolate and delicate notes of vanillin from French Oak. Focused and gravelly tannins deliver length and a lingering finish.

Enjoyment

Roast Margaret River Arkady lamb rack with seasonal vegetables.

Wine Specs

Blend	94% Cabernet 6% Malbec
Oak	30% New
Cellar	Now to 2035
Alcohol	14.3%
pH	3.58
Acidity	6.48

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 2019

The 2019 vintage will be remembered for the cool conditions from budburst which continued over the ripening period. The longer wait for the fruit to ripen resulted in some super fragrant and aromatic berry fruit driven wines with refreshing natural acidity.

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.