

STELLA BELLA

2021 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...

Cranberry, blueberry and violet lift from the glass, complimented by hints of dark chocolate, plum and a subtle, forest floor character which adds a savoury, earthy complexity to the wine.

Flavours

A medium bodied wine that is vibrant, supple and salivating. Bright redcurrant and fresh cranberry are complimented by dark, juicy plum and delicate notes of vanillin from French Oak. Soft cocoa powder tannins deliver length and a salivating finish.

Enjoyment

Roast Margaret River Arkady lamb rack with seasonal vegetables.

Wine Specs

Blend	89% Cabernet 11% Malbec
Oak	40% New
Cellar	20+ years
Alcohol	14.0%
pH	3.51
Acidity	6.62

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 28-45 years old.

Vintage 2021

We were challenged, battered and bruised, a couple of far north cyclones and a dearth of vintage workers made this a vintage to remember. But with the expertise of our vineyard crew, a program of shoot thinning, leaf plucking and bunch thinning made sure that we emerged triumphant with reds that are highlighted by crisp natural acidity and ripe fruit flavours.

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