

# STELLA BELLA

## 2022 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, plum skin, violets and blueberry leap from the glass. The fruit is front and center supported by the perfectly balanced French oak, which adds a savoury complexity to the wine.

### Flavours

A medium bodied wine that is vibrant and elegant, highlighted by bright cherry, cranberry and blueberry at its core. Delicate notes of vanillin from the finest French Oak add subtle complexity. Fine, gravelly tannins deliver length and a salivating finish, leaving you wanting another glass.

### Enjoyment

Roast Margaret River Arkady lamb rack with seasonal vegetables.

### Wine Specs

Blend	90% Cabernet 10% Malbec
Oak	30% New
Cellar	20+ years
Alcohol	14.1%
pH	3.58
Acidity	6.37

### 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 2022

Ripening conditions couldn't have been better, low rainfall and a warm summer provided fast ripening and a small picking window. Temperatures cooled late in the season allowing that much loved hang time for our red varieties, helping to develop those lovely intense, plush and dense flavour profiles in all of our red fruits. This was a great year to be in the cooler part of town.

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