



sangiovese cabernet sauvignon 2015

Background

The original and the first red wine made under the Stella Bella brand. This blend of the esteemed and traditional grape of Tuscany, with Margaret River Cabernet Sauvignon delivers a wine of great contrast. As a young wine, the savoury dry cherry fruit and chunky tannins of Sangiovese juxtapose the sweet red berries and long fine tannins of Cabernet Sauvignon. With time these components meld in a 'bricks-and-mortar' fashion; more heterogeneous than homogenous yet supple in structure, rich in fruits and contrasts.

Tasting Notes

Appearance:

Bright red.

Aroma:

An alluring aroma of freshly picked cherries, raspberries, satsuma plum and violets. Subtle vanillin oak compliments the lifted fruit aromas, while fresh Italian boot leather contrasts and adds a savoury component to the wine.

Palate:

The perfect balance of sweet and savoury - the characteristic savoury cherry from the Sangiovese contrasts the Cabernet's red and black fruit flavours. An intense medium weighted wine with ripe gravelly tannins that coat the palate beautifully. The oak is well integrated providing subtle vanillin scents and a long salivating finish.

Food ideas: A charcuterie board of freshly sliced prosciutto, jamón culatello, capocollo, traditional manchego and fresh woodfired bread.

Drink: Now to 2025.



Stella Bella Sangiovese Cabernet Sauvignon 2015 · Technical Notes

Alcohol:	13.8% vol	pH:	3.39
Acidity:	6.6g/L	Blend:	69% Sangiovese & 31% Cabernet

Vineyard(s):

A fascination with Sangiovese resulted in some impetuous planting in the very south of the Margaret River region at Augusta. The heavy soils and the humid climate made early success difficult. However, plantings further north on the Isca vineyard near Margaret River town, countered these early concerns. With adolescence finally navigated, the vines on both sites are producing classic Sangiovese fruit characters and balance along with site specific personalities.

2015 Vintage:

The Margaret River Vintage 2015 will be remembered for its concentrated flavours in white wines and delicate fruit forward red wines. With very low crop levels and a severe lack of marri and karri blossom which resulted in ravenous marauding birds hungry to eat grapes. Rewards came to vineyards with good canopy structure. Flavours were bright and fresh with natural acidity high and in good balance.

Winemaking:

All the individual vineyards that contribute to the Sangiovese Cabernet are vinified separately. After fermentation on skins the malolactic fermentation is conducted in tank prior to barrel maturation. Maturation occurs in a mix of new and old French barriques, for a period of 14 months. Only 20% new oak is used to ensure the fruit is the foreground providing subtle sweetness and aromatics.

Closure: Screwcap

Market: Domestic and export

