

STELLA BELLA

2023 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

Deep red with purple hues.

Abundant aromas of...

Vibrant red and blue fruits layered alongside dried herbs, blackcurrant leaf and subtle earthy fragrance. Beautifully integrated oak brings hints of dark chocolate and spice, adding depth and savoury complexity.

Flavours

Bright, fresh and medium bodied, with redcurrant and blackcurrant fruit driving a streamlined and elegant palate. Subtle wild herbs and bushland notes add a savoury edge, while fine linear tannins and lively red-fruited acidity carry through to a long, savoury finish.

Enjoyment

Roast Margaret River Arkady lamb rack with seasonal vegetables.

Wine Specs

Blend	91% Cabernet 9% Malbec
Oak	30% New
Cellar	20+ years
Alcohol	14.0%
pH	3.46
Acidity	6.52

Place

Our Cabernet Sauvignon vines are planted on gravel soils know as Forest Grove gravelly loams. These ancient and unique soils 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 2023

An epic Southern Margaret River vintage, a cool October and November gave way to a warm summer, accelerating ripening across all varieties. March brought a refreshing coolness, accentuating the delicate flavours of the harvest, with red varieties displaying a perfect tannin ripeness and magnificent colour.

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.