

# STELLA BELLA

## 2017 Chardonnay



### Appearance

Bright pale straw.

### Aroma

Savoury complex aromas of nougat and gunflint are complimented by fresh fruit aromas of lime rind, grapefruit, musk and jasmine. Wild fermentation and high solids add complexity, which together with well-balanced new oak, provide a wine of distinct southern Margaret River character.

### Palate

Displaying our signature spring water liveliness, this wine is driven by lemon, lime and grapefruit. A hint of saline captures the southern Margaret River minerality. The textural finish has lingering nuttiness and salivating complexity.

### Enjoyment

Grilled crayfish with mustard and burnt butter - Gourmet Traveller

### Wine Specs

Blend	100% Chardonnay
Oak	33% New
Cellar	Now to 2027
Alcohol	12.9%
pH	3.12
Acidity	7.82

---

Stella Bella Chardonnay has a finer, more mineral expression due to its southern Margaret River origin. A great example of the modern style without the excesses, it is medium bodied, well integrated and full of flavour.

### Place

Our Chardonnay vines are planted throughout our collection of southern Margaret River vineyards providing the ability to capture strong varietal character and maintain high natural acidity. Using a combination of sites provides great varietal complexity.

### Vintage 2017

Cooler temperatures and some unusual rainfall required diligent viticulture to ensure the fruit was in perfect condition. This resulted in the development of ripe flavours at low sugar levels and high natural acidity in white varieties, providing the perfect balance to create aromatic and precise wine.

### Winemaking

Each small batch was hand-picked between 12.0 to 13° Baume then whole bunch pressed to extract the free run juice. Fermentation occurred in a combination of new and old oak. Lees were stirred regularly to create the precise line and length. After 10 months in barrel the wine was blended to tank before bottling.