

STELLA BELLA

2018 Chardonnay



Appearance

Bright pale straw.

Abundant aromas of...

Nougat and gunflint are complimented by fresh fruit aromas of lime rind, grapefruit, yellow peach fuzz and almond meal. Wild fermentation and high solids adds savoury characters together with well-balanced oak, capturing a unique Stella Bella personality, with a distinct southern Margaret River character.

Flavours

Generous flavours of peach, lemon and lime drives length and tension through the palate. The refreshing mineral acidity, created by the summer sea breezes blowing through our vineyards, captures an element of saltiness and a spring water liveliness, which leaves you wondering where the bottle went.

Enjoyment

Pork, it's always pork.

Wine Specs

Blend	100% Chardonnay
Oak	35% New
Cellar	Now to 2028
Alcohol	13.1%
pH	3.24
Acidity	7.77

With a unique Stella Bella personality, our Chardonnay has a balance of power, generosity and mineral expression. Sourced from our five southern Margaret River vineyards it is an exceptional example of the modern style without the excesses. Wild fermented and loaded with Margaret River character.

Place

A blend of Stella Bella's five southern Margaret River vineyards. A multiple personality wine, it represents the uniqueness of each vineyard site while maintaining a defined Stella Bella style.

Vintage 2018

Perfectly timed rains just prior to veraison provided just the right amount of moisture in the soil for our Chardonnay. From then on dry conditions resulted in another classic Margaret River vintage, with very high natural acidity and delicate, yet ripe fruit flavour. A true reflection of a very high quality year.

Winemaking

Hand-picked and whole bunch pressed. The juice was cold settled for 24 hours, then wild fermented in a combination of new and old French oak barriques. Battonage was undertaken based on taste throughout maturation to deliver a precise aroma, line and length. The wine was matured for 10 months before bottling.