

# STELLA BELLA

## 2019 Chardonnay



Capturing the power and generosity of Luminosa vineyard and the mineral expression of Forest Grove vineyard, Stella Bella Chardonnay is hand-picked, whole bunch pressed and wild fermented. Peach fuzz, gun flint and almond meal are balanced with Gin Gin intensity and an elegant mineral palate. A true Southern Margaret River style.

### Appearance

Bright pale straw.

Abundant aromas of...

Gunflint char is complimented by fresh fruit aromas of lemon rind and lime, 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.

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### Flavours

Generous flavours of peach, lemon, lime and grapefruit 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	38.5% New
Cellar	Now to 2030
Alcohol	13.0%
pH	3.21
Acidity	7.90

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### 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 2019

The 2019 vintage will be remembered for the cool conditions from budburst which continued over the ripening period. Some unseasonal humidity, light rain and no wind provided challenges for all vineyards. The flavour and acid profile in all white varietals are intense in flavour and acid with similarities to 2017.

### 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.