

STELLA BELLA

2020 Chardonnay



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

Pale straw with green hues.

Abundant aromas of...

Gunflint char is complimented by fresh fruit aromas of pink grapefruit, lemon rind and lime, with hints of yellow peach fuzz and almond meal.

Flavours

Generous flavours of peach, lemon, lime and grapefruit delivers precision and tension from the tip of your tongue to the back of your 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	13.5%
pH	3.18
Acidity	8.20

Place

Capturing the power and generosity of Luminosa vineyard and the mineral expression of Forest Grove vineyard.

Vintage 2020

A dry and warm summer meant vintage 2020 started a month earlier. This warm weather in our southern vineyards provided perfect ripening conditions. Lower yields produced some exceptional flavours and intensely aromatic, punchy wines.

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.