

STELLA BELLA

2018 Sauvignon Blanc



Appearance

Pale straw with green hues.

Aroma

An explosion of passionfruit, gooseberry and guava are enhanced by lime, kaffir lime and musk. Fresh herbs, crunchy nettle and gunflint bring generosity and complexity to the nose.

Palate

Precision and length are driven by lime, lemon and guava. Full in flavour. Delicious and mouthwatering.

Enjoyment

Pair with freshly caught seafood and a seasonal salad. Best served chilled and enjoyed the sunshine.

Wine Specs

Blend	100% Sauv Blanc
Oak	50% Old
Cellar	Drink Now
Alcohol	13.5%
pH	3.20
Acidity	8.34

Stella Bella Sauvignon Blanc has a distinctive style thanks to its southern Margaret River origin. Loaded with punchy tropical fruits and floral aromas, the palate is fresh and full of flavour with a fine mineral acidity.

Place

Our Sauvignon Blanc 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 2018

Temperatures from January to April were slightly cooler than average, resulting in a great vintage for both winemakers and fruit quality. This fruit ripened gradually without any heat spikes and we were blessed with a couple of well-timed summer showers, teamed with gentle warm and windy conditions. Which allowed a top up of soil moisture, allowing the vines to continue their journey to perfect ripeness.

Winemaking

The full flavoured fruit from our southern Margaret River vineyards were picked between 12-12.5° Baume. 50% of the individual batches were pressed to tank and the other 50% were specifically selected for barrel fermentation and battonage. Creating the perfect balance of explosive varietal perfume, complex flavours, palate texture and refreshing natural acidity.

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Accolades

TROPHY Best Sauvignon Blanc + GOLD MEDAL

2018 Royal Queensland Wine Show

94 Points

James Halliday II Wine Companion

As ever, jumps out of the blocks with its assemblage of tropical fruits on the bouquet, the palate following in the footsteps of the bouquet. The fusion of flavours does allow guava, gooseberry, grapefruit and a leavening of pea, to make each of the tropical flavours to claim its birthright on the long palate.