

STELLA BELLA

2019 Sauvignon Blanc



Appearance

Pale straw with green hues.

Aroma

An explosion of tropical fruit, guava, orange blossom and gooseberry are enhanced by lime, kaffir lime and musk. Fresh herbs, crunchy nettle and gunflint bring generosity and complexity

Palate

The flavour on the palate is precise and the length is 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 | 13.2% |
| pH | 3.24 |
| Acidity | 7.85 |

Stella Bella Sauvignon Blanc is a precise balance of barrel and tank fermentation. Southern Margaret River in origin with a subtle texture and savoury elements, driven by natural acidity and flavour. Salivating.

Place

A blend of Stella Bella's 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 varieties are intense in flavour and acid with similarities to 2017.

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.