

# STELLA BELLA

## 2020 Sauvignon Blanc



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.

### Appearance

Pale straw with green hues.

Abundant aromas of...

Tropical fruits, guava and passionfruit are enhanced by nectarine and musk. Gunflint and crunchy nettle explode out of the glass making it clear this is no ordinary Sauvignon Blanc.

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### Palate

Mouthwatering flavours of lime and citrus work in harmony with the fresh, natural acidity. Supple texture and savoury complexity from barrel fermentation enhance a powerful and complex wine that leave you with a lingering salty finish.

### Enjoyment

Deep fried white bait.

### Wine Specs

Blend	100% Sauv Blanc
Oak	50% Old
Cellar	Drink Now
Alcohol	13.5%
pH	3.24
Acidity	7.46

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### Place

Our Sauvignon Blanc vines are planted throughout our collection of southern Margaret River vineyards with the majority coming from the Luminosa and Karridale vineyards. A multiple personality wine, it represents the uniqueness of each vineyard site while maintaining a defined Stella Bella style.

### 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

The full flavoured fruit from our southern Margaret River vineyards were picked between 12.5-13o Baume. 50% of the individual batches were pressed to tank and the remainder was specifically selected for barrel fermentation and battonage. A careful mix of technique gives this wine a perfect balance of explosive varietal perfume, complex flavours, palate texture and refreshing natural acidity.