

STELLA BELLA

2017 Semillon Sauvignon Blanc

This quintessential Margaret River blend is made to suit the beautiful Margaret River lifestyle. Perfect at the beach, paired with local produce and shared with good friends.

Place

Our Semillon and 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 2017

Cooler temperatures and some unusual rainfall required diligent viticulture to ensure the fruit was in perfect condition. This resulted in the development of ripe flavours at low sugar levels and high natural acidity in white varieties, providing the perfect balance to an create aromatic and precise wine.

Winemaking

High yields in Semillon meant only the best parcels with moderate crop loads were used. Semillon was fermented in tank and 15% of the Sauvignon Blanc in old oak. Creating the perfect harmony between the two varietals... Sauvignon Blanc providing punchy perfume and Semillon delivering plush palate texture.

Appearance

Pale straw with green hues.

Aroma

A charming combination of citrus, passionfruit, guava and lemon meringue with a sea spray freshness and restrained savoury straw character.

Palate

Citrus flavours of lemon and lime are complimented by the natural mineral acidity. The textural palate and rounded flavours create a very pleasing supple and salivating finish.

Enjoyment

Naturally pairs with freshly caught Augusta King George Whiting, a seasonal salad and local Yallingup Woodfired Bread.

Wine Specs

Blend	51% Semillon 49% Sauvignon Blanc
Oak	15% Sauvignon Blanc barrel fermented. Matured for 10 weeks.
Cellar	Enjoy now or cellar for up to 5 years
Alcohol	12.5%
pH	3.16
Acidity	7.32

