

# STELLA BELLA

2018 Semillon  
Sauvignon Blanc



## Appearance

Pale straw with green hues.

## Aroma

A charming combination of peach, candied apple, lemon and lime zest with complex waxy and nutty aromas.

## Palate

Instantly pleasing with lovely weight and texture. Lemon, lime and citrus flavours follow through on the palate with refreshing natural acidity creating 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% Sauv Blanc
Oak	30% Old (Sauv B)
Cellar	Drink Now
Alcohol	13.5%
pH	3.18
Acidity	7.09

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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 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

Semillon was fermented in tank and 30% of the Sauvignon Blanc in old oak, stirred once and then racked to tank. To create more complex flavours build palate texture. The perfect harmony between the two varietals... Sauvignon Blanc providing punchy perfume and Semillon delivering plush palate texture.