

# STELLA BELLA

2019 Semillon  
Sauvignon Blanc



## Appearance

Pale straw with green hues.

## Aroma

A charming combination of citrus blossom, lemon, lime and guava with a hint of musk, candied apple and floral 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	12.5%
pH	3.25
Acidity	7.41

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This quintessential Margaret River blend provides perfect harmony between the two varietals. Sauvignon Blanc partially barrel fermented providing punchy perfume and Semillon delivering plush palate texture.

## 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 varietals are intense in flavour and acid with similarities to 2017.

## 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.