



chardonnay 2016

Background

The most critical site selection is applied to vineyard sites for growing Stella Bella Chardonnay. Each location adds to the complexity of the wine due to the soils, aspect, clones and microclimates unique to the respective sites. Applied to this rich collection of unique vineyards is the inspiration and skill of our winemaking team that draws upon traditional Burgundian winemaking methods and the use of fine grain French oak to craft a layered, flavoursome and complex wine with the capacity to age gracefully.

Tasting Notes

Appearance:

Bright pale straw.



Aroma:

An expressive and complex nose with a perfect balance of fresh fruit and savoury complexity. Aromas of freshly crushed lime, nectarine, peach fuzz, and candle wax lift out of the glass. Balanced by subtle roasted hazelnut and flinty aromas from barrel fermentation in the finest quality French oak.

Palate:

The delicious and intense fruit combination continues on the palate, with our signature spring water, mineral acidity. This creates focused length, with phenolic drive. Not too heavy, nor too light, the textural finish has a lingering nuttiness and complexity that will have you wanting more...

Food ideas: Char-Grilled Chicken with Prosciutto and Peaches (Gourmet Traveller)

Drink: Now to 2027.

Stella Bella Chardonnay 2016 · Technical Notes

Alcohol:	12.5% vol	pH:	3.23
Acidity:	7.47g/L	Blend:	100% Chardonnay

Vineyards:

The Stella Bella Chardonnay is an annual selection from various individual vineyard sites all located in the southern reaches of the Margaret River region in order to capture strong varietal character and maintain high natural acidity. Also from a selection of clones but predominantly Gin Gin, which is also known as Mendoza.

2016 Vintage:

As with every vintage some challenges arise from Mother Nature and in 2016 it was rainfall early in the season that challenged our viticulturists and winemakers. With love and diligent care our team walked the vineyards every two days to ensure only the highest quality fruit was harvested. As the weather brightened we started picking early February and our white varieties are looking exciting, with all of the varietal characteristics & style we expect from our Southern vineyards.

Winemaking:

All the individual vineyards that contribute to the Stella Bella Chardonnay were vinified separately. Most batches were hand-picked at between 12.0 to 13° Be and cooled overnight before whole bunch pressing to extract free run juice only. Fermentation occurred in a combination of new and older Burgundian oak, with a maximum of 20% new oak in each batch. Fermentation temperature was controlled between 20°C to 26°C and the lees were stirred regularly from the end of fermentation. Malo-lactic fermentation occurred but was not encouraged to keep the precise line and length of Stella Bella Chardonnay. After 11 months in barrel the wine was blended to tank and held for 2 months in tank prior to fining, filtration and bottling.

Closure: Screwcap

Market: Domestic and export

