

STELLA BELLA WINES

MARGARET RIVER



2008 STELLA BELLA CHARDONNAY

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, aspects, 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 NOTE

Appearance: Vibrant green gold

Aroma: Delightful and bold scents of white field flowers, pear drop essence and citrus oils enriched with nutmeg spice and caramel.

Palate: From the fermentation and malo lactic in oak, the palate's pliable core of citrus, peach, honeydew and dried pear are moulded around a fine nut-meal texture and crème brulee richness. A distinct and soft mineral acidity finishes the wine.

Food ideas: Char grilled marron, smoked chicken salad, brie and pistachio nuts

Drink: Now and over the next 5 years

WINE ANALYSIS

Alcohol: 13% vol

Standard Drinks: 7.7

pH: 3.25

Acidity: 6.5g.lt

Residual Sugar: < 0.2g.lt

AWARDS

96pts ~ James Halliday Australian Wine Companion 2011

Blue/Gold Medal & Top 100 2011 Sydney International Wine Show

Gold Medal 2010 Margaret River Wine Show

Mission Hill Trophy & Gold Medal 2010 International Wine & Spirit Competition

Gold Medal 2010 Brisbane Wine Show

Blue/Gold Medal 2010 Sydney International Wine Show

Gold Medal 2009 Qantas Wine Show

Gold Medal 2009 Margaret River Wine Show



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TECHNICAL NOTE

Vineyard: The Stella Bella Chardonnay is an annual selection from 8 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. A mixture of clone including Gin Gin, the American clones and the Burgundian clones are available to select from across these sites. Yields are average to low at 4 to 6 tonnes/hectare.

The 08 season: A dry and warm spring / summer and an autumn harvest period of continued warmth presented near perfect vintage conditions.

The resulting white wines show an abundant array of varietal expressions which are both complex and pure.

Blend: 100% Chardonnay

Winemaking: All the individual vineyards that contribute to the Stella Bella Chardonnay are vinified separately.

Each batch is hand-picked at between 12.2 to 12.7 °Be and cooled over night before whole bunch pressing to extract free run juice only. Fermentation occurs in a combination of new and older Burgundian oak, with a maximum of 15 % new oak in each batch. Fermentation temperature is controlled between 18°C to 22 °C and the lees are stirred regularly from the end of fermentation and throughout the malolactic.

After 12 months in barrel, the wine is blended to tank and held for 2 months prior to fining and filtration.

Bottling occurs in May of the year post the vintage and is released after 6 months of bottle maturation.

Closure: Screwcap

Market: Domestic and export



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