



chardonnay 2009

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:

Limpid white gold with green flashes .

Aroma:

Astonishing intensity and complexity. Aromas of stonefruit, cashew, white flowers, honey, crème brûlée and hay combine with mealy nuances and struck flint, cascading from the glass.

Palate:

The palate is savoury and deep, gently viscous with a soft round mouthfeel, showing nutty figgy flavours with a citrus twist. Perfectly integrated fine grained oak sits gently in the background providing a gentle seasoning of spice and hints of custard. Natural acidity is fine, bright and on point, providing a spark of grapefruit. Restrained and with great finesse, the wine has line, and impressive persistence of flavour.

Food ideas: Pork chops cooked with pears.

Drink: Now to 2020.



Stella Bella Chardonnay 2009 · Technical Notes

Alcohol:	13% vol	Standard Drinks:	7.7
pH:	3.18	Acidity:	6.8g/lit
Residual Sugar:	< 0.8g/lit	Blend:	100% Chardonnay

Vineyard(s):

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. A mixture of clones 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.

2009 Vintage:

A wet and warm spring extended well into December and made for a late start to a gentle summer. These wet conditions coincided with flowering and contributed to poor fruit set and consequent low yields in most varieties. A warm March allowed for full ripeness in white varieties and, after a cool week in early April, the Indian summer returned and remained well into May. Albeit protracted, the vintage finished in warm and dry autumn conditions that proved near perfect for ripening. The resulting white wines show an abundant array of varietal expression which is both complex, rich and pure.

Winemaking:

All the individual vineyards that contribute to the Stella Bella Chardonnay are vinified separately. Most batches were hand-picked at between 12.0 to 13.3° Be and cooled overnight 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 25°C to 26°C and the lees are stirred regularly from the end of fermentation and throughout the malo-lactic fermentation. After 12 months in barrel, the wine was blended to tank and held for 6 months prior to fining, filtration and bottling.

Closure: Screwcap

Market: Domestic and export

