



chardonnay 2010

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:

Brilliant pale lemon with green highlights.

Aroma:

The bouquet has a panoply of scents of great intensity and complexity – there is an interplay of the aromatic notes of white flowers, anise and lemon curd with the deeper notes of spicy oak, some yoghurt-like nuances and a whiff of struck match.

Palate:

The deft palate shows both restraint and power. Taut citrus, pear and briny/mineral elements build in the mouth and meld perfectly with the savoury nutty fine-grained oak which nevertheless remains unobtrusive. The finish has a pleasant grapefruit like tang and the signature length of flavour which shows great persistence. A wine of elegance & finesse.

Food ideas: Moules Marinières, Steamed Scallops & Tiger Prawns with Ginger & Spring Onions, Morning Market Noodles.

Drink: Now to 2021.



Stella Bella Chardonnay 2010 · Technical Notes

Alcohol:	12.8% vol	Standard Drinks:	7.6
pH:	3.18	Acidity:	5.92g/L
Residual Sugar:	1.3g/L	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.

2010 Vintage:

The dry and warm conditions of spring provided perfect conditions for flowering and fruit set. The dry spell that continued for the entire summer tempered vine growth and enhanced ripening. A hot start to March allowed for full ripeness in whites. The cooling conditions of early April slowed the red harvest marginally and significant rains following in mid-April brought vintage to a close. Another protracted vintage, yet the long dry ripening conditions of summer set the stage early for the achievement of full ripeness in most vineyards.

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

