



chardonnay 2011

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:

Pale straw with lime hues.

Aroma:

An expressive nose of great intensity and complexity – notes of apricot muesli, nashi pear, praline and toasty hazelnut nougat, with subtle smokey aromas from the finest quality French oak.

Palate:

The generous palate is ripe, rich and textural – the result of another perfect vintage here in Margaret River. Fresh stonefruit flavours continue highlighted with a delicious grapefruit brûlée. The finish has a lingering nuttiness and complexity from the battonage, enhancing the signature length of flavour which shows great persistence.

Food ideas: Wood fired spatchcock with a zucchini, fennel and Ligurian olive salad.

Drink: Now to 2021.



Stella Bella Chardonnay 2011 · Technical Notes

| | | | |
|----------|-----------------|------------------|---------|
| Alcohol: | 13% vol | Standard Drinks: | 7.7 |
| pH: | 3.22 | Acidity: | 6.45g/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. 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.

2011 Vintage:

The warm spring and summer with no extremes in temperature meant that the canopies were in incredibly good condition at harvest. The lead up to picking saw perfect days and nights with no rain. The white varieties ripened quickly and evenly. The fruit for this wine is sourced predominantly from the southern reaches of Margaret River and retained both its acidity and varietal character, arriving at the winery beautifully ripe and clean.

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 13.3° 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 25°C to 26°C and the lees were 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

