



chardonnay 2012

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:

Vivid pale straw.

Aroma:

An expressive, complex nose with svelte aromatics – notes of orange blossom, peach, camomile and biscuity roasted hazelnut, with subtle smokey, flinty aromas from the finest quality French oak.

Palate:

The palate is tight and focused – the result of another perfect vintage here in Margaret River. A real citrus assortment of lemon and lime highlighted with a delicious grapefruit brûlée. The textural finish has a lingering nuttiness and complexity from the battonage, enhancing the signature length of flavour which shows great persistence.

Food ideas: Salad of warm duck, orange, watercress and hazelnut.

Drink: Now to 2022.



Stella Bella Chardonnay 2012 · Technical Notes

Alcohol:	13% vol	Standard Drinks:	7.7
pH:	3.23	Acidity:	6.29g/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.

2012 Vintage:

Reasonable winter rains led into favourable spring conditions with an absence of the violent wet weather that can reduce fruitfulness. Summer was, again, long and mild, with very few heat spikes and little rain. The marri trees had fantastic blossom (the best since 1994), that lingered on and reduced bird pressure facilitating even ripening. As such, all grapes could be picked with no disease and at perfect ripeness. Harvest timing was slightly earlier than normal and the whites wines have good depth of flavour and great finesse.

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

