



# chardonnay 2013

## 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 grapefruit, white peach, and lime blossom beautifully balanced by praline and toasty hazelnut nougat supported with subtle smokey aromas from the finest quality French oak.

### Palate:

The generous palate is poised and precise with our signature slippery spring water minerality, the result of another perfect vintage here in Margaret River. Fresh stonefruit flavours continue highlighted with a delicious white peach 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 free range chicken with a zingy green chilli salsa verde.

Drink: Now to 2023.



## Stella Bella Chardonnay 2013 · Technical Notes

Alcohol:	13% vol	Standard Drinks:	7.7
pH:	3.13	Acidity:	6.88g/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.

### 2013 Vintage:

Extremely strong winds and cool conditions during flowering had a significant effect on fruit set and therefore on yield across all varieties. The low crop levels along with a warm December and January resulted in perfect ripening conditions, with harvest beginning mid-February which is about average. Little to no rainfall across February and March allowed all white varieties to develop without any disease pressure which provided white fruit retaining an abundance of varietal flavour and showing great concentration and intensity.

### 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 30% 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 malolactic 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

