

STELLA BELLA

2021 Chardonnay



Stella Bella Chardonnay is hand-picked, whole bunch pressed and wild fermented. Peach fuzz, gun flint and almond meal are balanced with Gin Gin intensity and an elegant mineral palate. A true Southern Margaret River style.

Appearance

Pale straw with green hues.

Abundant aromas of...

Fresh stone fruit, yellow nectarine and peach fuzz with enticing hints of white flowers and almond meal.

Flavours

Generous flavours of pink grapefruit, meyer lemon, peach and nectarines delivers precision and tension from the tip of your tongue to the back of your palate. The refreshing mineral acidity, created by the summer sea breezes blowing through our vineyards, captures an element of saltiness and a spring water liveliness, which leaves you wondering where the bottle went.

Enjoyment

Pork, it's always pork.

Wine Specs

| | |
|---------|-----------------|
| Blend | 100% Chardonnay |
| Oak | 37% New |
| Cellar | Now to 2031 |
| Alcohol | 13% |
| pH | 3.17 |
| Acidity | 7.76 |

Place

Capturing the power and generosity of Luminosa vineyard and the mineral expression of Forest Grove vineyard.

Vintage 2021

We were challenged, battered and bruised, a couple of far north cyclones and a dearth of vintage workers made this a vintage to remember. But with the expertise of our vineyard crew, led by the incredible Steve Martin, a program of shoot thinning, leaf plucking and bunch thinning made sure that we emerged triumphant with whites that are highlighted by crisp natural acidity and ripe fruit flavours.

Winemaking

Hand-picked and whole bunch pressed. The juice was cold settled for 24 hours, then wild fermented in a combination of new and old French oak barriques. Battonage was undertaken based on taste throughout maturation to deliver a precise aroma, line and length. The wine was matured for 10 months before bottling.