

# STELLA BELLA

## 2022 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...

White peach, nectarine, almond meal and pink grapefruit are perfectly complimented with subtle hints of French oak and captivating notes of ocean spray.

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### Flavours

The palate is bursting with juicy nectarine, pink grapefruit and Tahitian lime that delivers precision and tension from the tip of your tongue to the back of your palate. The mouth watering 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	31% New
Cellar	10+ years
Alcohol	12.3%
pH	3.17
Acidity	7.8

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### Place

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

### Vintage 2022

Ripening Conditions couldn't have been better, low rainfall and a warm summer provided fast ripening and a small picking window to ensure the perfect citrus based flavour profile we are chasing in all white varieties. With some consecutive hot days acids definitely dropped and flavours built quickly toward mid March. Chardonnay was 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 9 months before bottling.