

STELLA BELLA

2016 Chardonnay



Appearance

Bright pale straw.

Aroma

Aromas of freshly crushed lime, nectarine, peach fuzz, and candle wax lift out of the glass. Balanced by subtle roasted hazelnut and flinty aromas from barrel fermentation.

Palate

Our signature spring water mineral acidity, creates focused length, with phenolic drive. Not too heavy, nor too light, the textural finish has a lingering nuttiness and complexity. The perfect balance of fresh fruit and savoury complexity.

Enjoyment

Char-Grilled Chicken with Prosciutto and Peaches.

Wine Specs

Blend	100% Chardonnay
Oak	20% New
Cellar	Now to 2027
Alcohol	12.5%
pH	3.23
Acidity	7.47

Stella Bella Chardonnay has a finer, more mineral expression due to its southern Margaret River origin. A great example of the modern style without the excesses, it is medium bodied, well integrated and full of flavour.

Place

Our Chardonnay vines are planted throughout our collection of southern Margaret River vineyards providing the ability to capture strong varietal character and maintain high natural acidity. Using a combination of sites provides great varietal complexity.

Vintage 2016

In 2016 it was rainfall early in the season that challenged our viticulturists and winemakers. With love and diligent care our team walked the vineyards every two days to ensure only the highest quality fruit was harvested. The white varieties were harvested in February, showing all the varietal characteristics and style we expect from our prestigious sites.

Winemaking

Each small batch was hand-picked between 12.0 to 13° Baume then whole bunch pressed to extract the free run juice. Fermentation occurred in a combination of new and old oak. Lees were stirred regularly to create the precise line and length. After 11 months in barrel the wine was blended to tank before bottling.