



## STELLA BELLA SERIE LUMINOSA CHARDONNAY 2014



### Tasting Notes

**Appearance:**

Pale straw-green.

**Aroma:**

The wine has fragrant aromas of yellow nectarine, restrained white peach and nashi pear, a floral perfume of orange blossom and oatmeal, all showing great intensity and harmony.

**Palate:**

The refined and textural palate continues with citrus and a freshening acidity - grapefruit and lemon - supported by the complexity of nougat and subtle smoky matchstick character. The texture is juicy with a taut framework complemented by our trademark spring water minerality – the melding of delicately spiced oak and beautiful fruit is faultless. A wine of great length, elegance and definition that coats the palate perfectly. This wine is youthful but will age beautifully.

**Food ideas:**

West Australian freshwater marron with a burnt butter sauce and fragrant herbs.

**Drink:**

Now to 2024

**Closure:**

Screwcap

**Market:**

Domestic and export

**These wines present the very finest of our Margaret River vineyards**



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## Technical Notes

**Alcohol:** 12.5% vol    **pH:** 3.28    **Acidity:** 6.25g/lt

**VINEYARDS:** The Chardonnay grapes for this wine are sourced from our vineyards located on Gnaraway Road, just south of the township of Margaret River, and Sebbes Road south of Witchcliffe.

<b>Planting year:</b>	Isca Vineyard (1998) and Forest Grove Vineyard (1998)
<b>Soil type:</b>	Lateritic gravels over clay
<b>Row orientation:</b>	North - South
<b>Canopy management:</b>	Spur and cane pruning, VSP with top and side trimming, supplementary water available.
<b>Yields:</b>	Isca 3.6 tonne/ha, Forest Grove 3.5 tonne/ha
<b>Harvest:</b>	Hand harvested

**VINTAGE CONDITIONS:** 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 perfume and flavor, showing great concentration, purity of acid and intensity.

<b>Harvest dates &amp; baume:</b>	Isca Vineyard – 22/02/14, 12.5°Be Forest Grove Vineyard – 22/02/14 12.5°Be and 23/02/14 13.0°Be
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**WINEMAKING:** All the individual vineyard blocks that contribute to the wines are vinified separately.

<b>Blend:</b>	100% Chardonnay
<b>Pressing:</b>	Whole bunch pressing, with pressings cut made at about 550 l/t.
<b>Fermentation:</b>	Juice roughly settled, then racked to barrel for fermentation. Fermentation carried out at up to 25° C, and a variety of yeasts used (including wild yeasts) to lend complexity and texture.
<b>Maturation:</b>	11 months in 40% new French barriques, from a variety of Tonnellerie, including Louis Latour, Damy and François Frères .
<b>Barrel Management:</b>	Wine remains in barrel, on gross lees following MLF. Battonage every week, tailing off to once monthly. Stored at 15 to 17°C.
<b>Blending:</b>	Individual barrels of the best blocks are tasted and the best barrels are selected after 12 months maturation. These barrels are then blended to tank.
<b>Bottling:</b>	The wine is skim milk fined and stabilized ready for bottling. Bottling under screwcap occurs 18-21 months after harvest. A further 12 months in bottle prior to release.