

STELLA BELLA

2023 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 nectarine, peach and pink grapefruit lift out of the glass, perfectly complimented with a smokey gun flint edge and savoury almond meal notes.

Flavours

The palate is bursting with juicy yellow nectarine, pink grapefruit and Tahitian lime and a touch of praline, 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	12.9%
pH	3.17
Acidity	7.98

Place

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

Vintage 2023

An epic Southern Margaret River vintage, a cool October and November gave way to a warm summer, accelerating ripening across all varieties. March brought a refreshing coolness, accentuating the delicate flavours of the harvest. Chardonnay was highlighted by crisp natural acidity and zesty citrus 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.