



Stella Bella, Suckfizzle Chardonnay, Margaret River, Australia, 2021

Producer Profile

This boutique winery in the heart of Margaret River creates idiosyncratic named ranges like Suckfizzle in a low interventionist and organic way keeping their approach as simple as possible to allow their cherished vineyards to show their quality.

It is not merely in the names where these wines are memorable, as once you have tasted them you will see why Luke Jolliffe, the winemaker, continues to receive recognition and awards from around the world for wines that have that wonderful Margaret River restraint and elegance, but are bound together with a fruit purity that makes them delectable.

Viticulture

Fruit is picked on a combination of flavour, vine condition, sugar/pH/TA and intuition. They pick across a spectrum of ripeness levels for complexity. Every block is picked and vinified separately for maximum blending options. Swards of rye and clover have been planted to help prevent soil compaction and to assist in fixing nitrogen. The vines are all trellised using Vertical Shoot Position (VSP), and are spur-pruned with the exception of a couple of older blocks of Cabernet Sauvignon and Sauvignon Blanc that are cane pruned.

Winemaking

With a load of character and flavour this incredible fruit was handpicked, whole bunch pressed and wild fermented on full solids in French oak barriques for 9 months with minimal battonage. Unfined and unfiltered to show the raw power of this vineyard.

Tasting Note

The prevailing Antarctic winds create distinction and character in this wine. Salty, sea-sprayed fruit contributes to a unique and complex oyster shell character. White nectarine, grapefruit pith, lime rind and smoky oak round out the generous nose. Incredible power of fruit. Textured and mouthwatering, there is obvious chemistry between the fruit and the oak. Flavours of crushed lime, lemon and sea salt. Lively mineral acidity and layered texture. Pure, powerful and unparalleled Chardonnay.

Food Matching

Papparedelle with mushroom ragù

Awards



Product code: 3802



Technical Details

Varieties:

Chardonnay 100%



ABV: 13.1%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 9 Months

Type: French Barrique

% wine oaked: 100

% new oak: 33

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