



Stella Bella, Pink Muscat, Margaret River, Australia, 2023

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. Spur-pruning helps to ensure that the spur spacing results in the correct shoot spacing in the canopy, which in turn leads to well-exposed leaves and fruit. This results in them obtaining the optimum balance between leaves, canes and bunches.

Winemaking

The Muscat grapes are hand picked then cooled before crushing in the press and remain on their skins for around 6 hours to extract colour and flavour. After pressing, the juice is settled bright, and then fermented at approximately 12 degrees c with an aromatic yeast strain. When the desired alcohol level is reached, the fermentation is stopped by rapid cooling in order to maintain the natural grape sugars and the carbon dioxide gas evolved during the fermentation process. Bottling occurs in May of the vintage year, in time for a spring release.

Tasting Note

The wine has an immensely appealing bouquet of rosewater and Turkish Delight, intertwined with orange blossom and musk. The spritzy palate is brightly fruity, displaying fresh strawberry and Turkish Delight flavours, combining zesty fresh acidity with around 80g/l of residual sugar to deliver a supple, fresh and delicate finish.

Food Matching

Pannacotta with raspberry jelly or creamy blue cheese and dried muscatels.

Awards



Product code: 8362

Technical Details

Varieties:

Muscat Rose à Petits Grains 100%

ABV: 7.3%

Closure: Screw cap

Colour: Rose

Style: Still wine

Oak Ageing

No oak ageing



Case Size: 12 x 37.5cl

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