



Product code: 2939

Stella Bella, Suckfizzle Sauvignon Blanc, Semillon, Margaret River, Australia, 2019



Producer Profile

This boutique winery in the heart of Margaret River creates idiosyncratic named ranges like Suckfizzle and Skuttlebutt 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. 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

All blocks used to make the Suckfizzle Sauvignon Blanc Semillon are hand-picked and vinified separately. The baume range for the Sauvignon Blanc is 12 to 12.5 and the Semillon 11.5 to 12.5. Each small batch was hand-picked, cooled overnight then whole bunch pressed to provide supple and fine phenolics. The free run juice was lightly settled then transferred to barrel for fermentation in 25% new French oak, 55% second fill and 20% third fill old oak. Battonage was undertaken once per month to bring texture and some savoury elements, following 10 month maturation. This wine is always an aged release.

Tasting Note

The aroma is extremely vibrant and lifts out of the glass. Fresh guava, charred preserved lemon and kaffir lime with hints of crunchy nettle, mango and musk. Exceptionally fresh and crisp with zesty citrus flavours of lemon rind and just a hint of musk. An edginess that delivers full flavoured texture, complexity and a luscious phenolic grip. Its ageability cannot be underestimated.

Food Matching

Poached salmon, natural oysters, chevre, ceviche.

Awards

Technical Details

Varieties:

Sauvignon Blanc 78%
Semillon 22%

ABV: 13.3%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 10 months

Type: French oak
barriques

% wine oaked: 100

% new oak: 36

