



# Stella Bella, Suckfizzle Sauvignon Blanc, Semillon, Margaret River, Australia, 2022

## 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

The most southern and unique vineyard in the Margaret River Region. Situated in Augusta, surrounded by the Southern and Indian Oceans and just a stone's throw from the Blackwood River inlet. This extraordinary location is influenced by the prevailing Antarctic winds of the Southern Ocean and moderated by the warmth of the mighty Blackwood river. By day it is 4-5 degrees cooler than Margaret River and by night it is 2-3 degrees warmer. Thus, creating wines with distinct flavour, character and age-ability.

## Winemaking

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 42% new French oak, 40% second fill and the remainder third fill old oak. Battonage was undertaken once per month to bring texture and some savoury elements, following 10 month maturation.

## Tasting Note

Structured by the driving purity of Semillon's citrus fruits then enriched with Sauvignon Blanc's nectarine, gooseberry, passionfruit and sweet herbs. From fermentation and lengthy maturation in oak, the palate acquires an oak veneer, a mineral edge and lemon butter richness. In time, the tightly woven acidity will soften and the oak will meld with the ample ripe fruit to yield a fine, long living layered and meticulously structured wine.

## Food Matching

Poached salmon, natural oysters, chevre, ceviche.

## Awards



Product code: 2939

## Technical Details

### Varieties:

Sauvignon Blanc 75%  
Semillon 25%

**ABV:** 13.7%

**Closure:** Screw cap

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Ageing

**Time:** 10 Months

**Type:** French oak  
barriques

**% wine oaked:** 100



% new oak: 42

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