



Product code: 8346

## STELLA BELLA, SEMILLON, SAUVIGNON BLANC, MARGARET RIVER, AUSTRALIA, 2020



### 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

Several vineyard sites are included in the making of this blended wine. All the Sauvignon Blanc sites are located in the southern part of the region in order to capture strong varietal intensity and high natural acidity. The Semillon is more broadly sourced from the south and centre of the region to include the full spectrum of Semillon's varietal characteristics. It is important to indulge Semillon with soils of high natural moisture retention to ensure ripeness. The majority of fruit providing the backbone of the wine comes from the Luminosa and Forest Grove Vineyards.

### Winemaking

Semillon was fermented in tank and 30% of the Sauvignon Blanc in old oak, stirred once and then blended to tank, to create more complex flavours and to build palate texture.

### Tasting Note

This quintessential Margaret River blend provides perfect harmony between the two varietals. Sauvignon Blanc partially barrel fermented providing punchy perfume and Semillon delivering plush palate texture. Pale straw with green hues and a charming combination of aromas of citrus blossom, lemon, lime and nashi pear, complemented by freshly picked tea leaf and jasmine. Instantly pleasing with lovely weight and texture. Lemon, lime and citrus flavours follow through on the palate with refreshing natural acidity, finishing crisp with a hint of musk.

### Food Matching

Particularly complements barbecued prawns but the quintessential pairing is freshly caught and pan fried King George Whiting.

### Technical Details

#### Varieties:

Semillon 66%

Sauvignon Blanc 34%

ABV: 13%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 12 x 75cl

#### Oak Treatment

Time: 3 months

Type: Fermentation only

% wine oaked: 30

% new oak: None