



Aotearoa Chardonnay Symposium 2026

Technical Information for Wines - All Sessions

Day #2	Session #2	Wine #10
Winery	Stella Bella Wines	
Viticulturist (Chef de Culture)	James Hayward	
Winemaker (Maitre de Chai)	Jarrad Olsen	
Wine	2023 Suckfizzle Chardonnay	
Region/Appellation	Margaret River	
Sub region(s)	Karridale	
Wine RRP \$	\$110	
Cases produced	150	

Wine Analysis

pH	3.07
TA	8.8
VA	0.4
DCO2	1000
Alcohol %	12.6
RS	0

Tasting Note

Beautifully fresh with seaspray, lemon, lime and gentle white florals. Hints of complexity move in the background as flint, estuarine/oceanic sulphide and oyster shell. Layered with a perfect balance of fresh citrus, toast, grilled nuts and oyster shell. There's intensity and precision with that southern Margaret River acidity coming to life in the mid palate and carrying the wine through an amazing citrus and saline finish.

Vineyard/Vintage Notes

Margaret River experienced a cool and rain free October and November, delaying the start of the growing season, but then temperatures started to climb as Christmas approached and the vines responded well. January and February saw beautiful sunshine, warm days and strong sea breezes. This allowed steady ripening of the Chardonnay with no disease pressure. Yields were slightly above average for V2023 and these parcels of fruit were picked between the 20th of February and 2nd of March in pristine condition.

Winemaking Notes

All fruit was handpicked, chilled overnight to 8°C then wholebunch pressed. 30ppm SO2 added at press tray but no enzyme used. Free run separated based on taste around 520-530L/t. Free run at 450-500NTU was adjusted to 15ppm FSO2, mixed to keep solids suspended and transferred to French Oak Hogs Heads. 40% New, 40% 2nd fill and 20% 3rd fill. Fermented at 18-22°C. Old vine parcel SO2'd at the completion of primary fermentation. Young vine parcel SO2'd after 25% completion of MLF. No battonage, just SO2 adds and topping until late November. Both parcels blended into tank, gently clarified and held cold until January. Filtered and bottled in January 2024.

Accolades/Reviews

Gold Medal - 2024 Halliday Cabernet and Chardonnay Challenge.
97 points
The Wine Front - 96 Points

Halliday Wine Companion -
Wine Enthusiast - 97 Points
Wine Pilot - 96 Points

#	1	2	3	4
Block/Parcel Name	SFCHA7(old vine)	SFCHA7G(young vine)		

Vineyard, Block or Sub-Block

% of Blend	68	32		
Clone	Gin Gin	Gin Gin		
Rootstock	N/A	N/A		
Soil Type	Alluvial river flood plain	Alluvial river flood plain		
Vine Age	38 years	7 years		
Years in Production	36	6		

Other...

Yield Management

	1	2	3	4
Target T/ha	5	5		
Actual T/ha	3.3	2		
Vines/ha	2225	2225		
Kg/vine	1.48	0.899		
Irrigated?	Yes	Yes		
Type e.g. above ground / subsurface	Above Ground	Above Ground		

Other...

Vine Management

	1	2	3	4
Pruning method	2 Canes	2 Canes		
Pruning (buds/m)	10	10		
Canopy density (shoots/m)	10	10		
Shoot thinning	Crown Thinning	Crown Thinning		
Crop thinning (% removed)	N/A	N/A		
Kg/m fruit				
Leaf plucking	No	No		
Timing of leaf plucking	N/A	N/A		
Timing of crop thinning	N/A	N/A		
Fruit exposure achieved %	40%	40%		
Date of flowering	5.11.22	3.11.22		
Date of fruit set	Not measured	Not measured		
Days between flowering and harvest	107	109		

Other...

Harvest

	1	2	3	4
Date	20.2.23	2.3.23		
Brix	21.8	22.3		

pH	3.08	3.15		
TA	10	10.1		
Malic Acid	3.15	3.47		
YAN	257	233		
Method of Harvest	Hand	Hand		
Fruit condition	Disease free	Disease free		
Field Additions	None	None		
Other...				

Pressing	Yes/No and details. Reasons why?
Additions to fruit (pre-pressing)	No - Hand pick so no need
Destemmed	No - maintain fruit integrity, minimise enzymatic oxidation
Whole Bunch	Yes - maintain fruit integrity, minimise enzymatic oxidation
Crushed	No - maintain fruit integrity, minimise enzymatic oxidation, control extraction of skin phenolics
Press Type	Bucher Membrane Press
Wash	?
Press fractions	Free Run and Pressings
Press rate L/tonne	FR - 520-530L/t PSGS-130-150L/t
Hard pressings, kept /downgraded	Downgraded
Juice additions, types and rates	SO2 at press tray and tank. 30ppm at Press and 15ppm at tank
Gas cover, inert	Press - No Tank - CO2
Hyper Ox, timing	No
Settling. Time, temperature	
Direct to barrel	Pressed to tank, ensure NTU ~500, mix and send to barrel
Juice NTU (if known).	470 and 495
Other...	

Fermentation	Yes/No and details. Reasons why?
Vessel Type(s)	French oak Hogs Heads
New oak, % and type	35 - 40% Tremereaux Special Blonde and Fouailly Medium Long
Temp Control. Target temp or rate	18 - 22°C
Wild ferment, % of blend	100% Wild Ferment
Inoculated. Yeast used and rate	
Nutrient Additions. Type, rate, timing	None
Oxygen Additions. Timing, rate	None
Enrichment. Target Alc %, timing	None
Acidification. Target pH/TA, timing	None
MLF. Inoculated / natural, timing	SFCHA7G - Inoculated post primary and only 25% completion of MLF
Warming for MLF	No warming
% MLF in blend	10%
Other...	

Post Ferment / Finishing	Yes/No and details. Reasons why?
Stirring, frequency	No - Accentuate flinty reduction and maintain pristine citrus fruit

D2-S2: Wine 10. Stella Bella Luminosa Chardonnay Magaret River 2023

Enzyme addition	NO - keep solids suspended in juice and reduces pre fermentation browning
Other lees management	
Time in barrel	9 months
Time in tank prior to finishing	6 weeks
Palate fining, type and rate	Isinglass @ 10ppm
Protein fining, to what level	Microcol Bentonite @ 0.5g/L
Cold Stabilisation, to what level	Yes by addition of Celstab(CMC)
Filtration, type	100% Polypropylene cartridge filtration
FSO2 level at bottling	40ppm
TSO2 level at bottling	109ppm
Bottling date	11.1.24
Filtration type at bottling	None
Release date	1.9.24
Other...	