

LUMINOSA

2020 Cabernet Sauvignon



A true creation from the vineyard. Vine by vine nurturing and curation captures the sun & sea breeze. Signature scents of red fruits, blue fruits and violets from perfectly ripe Cabernet Sauvignon. Elegant structure meets medium bodied luxury.

Appearance

Vibrant red hues.

Aromas

The elegance of this wine cannot be understated. Vibrant aromas of cherries, raspberries and lifted violets are complimented by subtle French oak char and hints of graphite.

Flavours

Whole berries enhance the aromatics of fresh mulberries, plum and blackcurrant. Elegant and medium bodied, driven by purity of fruit with exceptionally fine grained tannins and a lingering savoury palate. Selected use of French oak will compliment and nurture the wine for decades.

Enjoyment

Braised duck with savoy cabbage and pancetta.

Wine Specs

Blend	100% Cabernet
Oak	22% New, 67% 2 Year Old, 11% 3 Year Old French Oak
Cellar	20+ Years
Alcohol	13.5%
pH	3.61
Acidity	6.39

Vineyard

Luminosa (1998)
Harvest Date:
20th March 2020

Place (Luminosa Vineyard)

Situated at the top of the prestigious Boodjidup Valley, part of the Wallcliffe sub-region of southern Margaret River. An area renowned for producing some of the most internationally acclaimed Cabernet from Margaret River.

Vintage 2020

A dry and warm summer meant vintage 2020 started a month earlier. This warm weather in our southern vineyards provided perfect ripening conditions. Lower yields produced some exceptional flavours and intensely aromatic and concentrated wines.

Winemaking

Whole berries were fermented in static fermenters, with gentle hand plunging twice each day throughout ferment. The wine was pressed off skins to French oak barriques (22% new), once optimal tannin extraction and fruit purity is achieved. The wine was matured in oak for 12 months.