

# LUMINOSA

## 2023 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 crimson hues.

### Aromas

Intense aromas of violets, cherry blossom, cranberry and ripe raspberries are complimented by dark olive and savoury, earthy notes.

### Flavours

An exceptional vintage has delivered a wine of effortless grace. Vibrant red fruits of cherry, mulberry and plum are framed by fine, silky tannins and a refreshing acidity from the long, cool ripening period. Elegant and finely structured, this wine is drinking beautifully now, yet has the intensity, balance and purity to evolve for decades.

### Enjoyment

Braised duck with savoy cabbage and pancetta.

### Wine Specs

Blend	100% Cabernet
Oak	32% New French Oak
Cellar	20+ Years
Alcohol	13.9%
pH	3.48
Acidity	6.44

### Vineyard

Luminosa (1998)

### Harvest Date:

11th April 2023

### 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 2023

An epic Southern Margaret River vintage, a cool October and November gave way to a warm summer, accelerating ripening across all varieties. March brought a refreshing coolness, accentuating the delicate flavours of the harvest, with red varietals displaying a perfect tannin ripeness and magnificent colour.

### 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 (32% new) for 8 months to build structure through MLF and the initial phase of maturation. It was then transferred to a 2000L French oak foudre for a further eight months, allowing the tannins to soften and integrate in large format oak. The focus was less about oak flavour, more about purity, energy, and letting the vineyard speak.