LUMINOSA

2020 Chardonnay



Distinctly Southern Margaret River and uniquely Luminosa. Farmed from a single vineyard located in the Boodjidup Valley, each vine is curated & nurtured with an attention to detail that embraces our pristine natural environment. Gently handled to enhance the explosive yet elegant individuality and flavours that can only be Luminosa.

Appearance

Pale straw with green hues.

Aromas

Exotic complex aromas explode out of the glass. White peach, white flower, lemon and lime rind are complimented by a sea spray and vanilla char from French oak.

Flavours

Powerful flavours of lemon, lime and peach drive the palate, with delicate hints of almond meal and fresh popcorn. Generous fruit flavours balanced with precise natural acidity and ripe phenolics, create tension that will make your palate salivate.

Enjoyment

Pork belly.

Wine Specs

Blend 100% Gin Gin Chardonnay

Oak 27% New

Cellar Now to 2035

MLF None
Alcohol 13.7%
pH 3.13
Acidity 8.39

Vineyard

Luminosa (1998)

Harvest Dates:

28/02 & 01/03

Harvest Maturity:

12.6Be pH3.25 TA8.86

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 Chardonnays 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, punchy wines.

Winemaking

Luminosa is made in the vineyard. The endemic Gin Gin Chardonnay Clone was handpicked in two parcels during the cool of the morning at the perfect flavour ripeness.

Whole bunch pressed to maintain fruit purity. Settled over night and transferred on lees to French oak barrels for natural fermentation. Battonage as required to ensure the perfect balance of flavour, complexity and texture. Bottled unfined and unfiltered.