

LUMINOSA

2024 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

Peach fuzz, almond meal, gun flint, and roasted nuts leap from the glass, setting the stage for a wine of remarkable complexity. In true Luminosa style, it evolves beautifully, with layers of pink grapefruit, lime and meyer lemon, framed by a subtle char of the finest French oak.

Flavours

The palate is layered with an intense sweetness of fruit, where lime zest, pink grapefruit, and savoury almond meal weave seamlessly together. Each element carries incredible intensity, flowing with precision and balance to a finish that is both powerful and elegant.

Enjoyment

Pork belly.

Wine Specs

Blend	100% Gin Gin Chardonnay
Oak	15% New, 75% 2nd, 10% 3rd
Cellar	10+ years
MLF	None
Alcohol	13.5%
pH	3.13
Acidity	8.65

Vineyard

Luminosa (1998)

Harvest Dates:

27/01

Harvest Maturity:

Be12.5 pH3.06 TA8.95

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 2024

What a vintage, no significant rain from September onwards, nothing but clear skies and consistent sunshine. Good viticulture reigned supreme and the cooler part of Margaret River, as always, was the place to be. Our vines thrived under the clear skies, accelerating flavour development across all varietals. Slightly lower yields, but the quality is exceptional. Expect ripe aromatics, lifted perfumes and generous textures.

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 only as required to ensure the perfect balance of flavour, complexity and texture. Bottled unfined and unfiltered.