



SERIE LUMINOSA

## STELLA BELLA SERIE LUMINOSA CABERNET SAUVIGNON 2013



### Tasting Notes

**Appearance:**

Deep crimson red.

**Aroma:**

The opulence of this wine cannot be understated. A vibrant aroma of redcurrants, blue berries and a hint of cassis. As always with a subtle violet perfume and nutmeg from the beautiful French oak.

**Palate:**

An elegant, medium weighted wine with an abundance of flavour. The fleshy generosity of redcurrant and cherry is supported by a dusty, cacao powder tannin that coats the palate with chocolate and fruit. A beautiful balance of flavour, fine tannin and subtle French oak. The salivating finish leaves you wanting another glass!

**Food idea:**

Duck confit with Puy lentils.

**Drink:**

2016 - 2033

**Closure:**

Screwcap

**Market:**

Domestic and export

**These wines present the very finest of our Margaret River vineyards**



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### Technical Notes

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**Alcohol:** 13.5% vol    **pH:** 3.52    **Acidity:** 6.28 g/L

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**VINEYARDS:** These cabernet sauvignon grapes are sourced from our vineyards located at Gnarawary Road and Forest Grove, just south of the township of Margaret River.

**Planting Year:** Isca (1997), Forest Grove (1998).  
**Soil Type:** Lateritic gravels over clay .  
**Row Orientation:** North – South.  
**Canopy Management:** Spur and cane pruning, VSP with top and side trimming. Leaf removal from the fruit zone just after fruit set. Supplementary water available.  
**Yields:** 2.6 tonne/ha Gnarawary Road, 2.8 tonne/ha Forest Grove.

**VINTAGE CONDITIONS:** Extremely strong winds and cool conditions during flowering had a significant effect on fruit set and therefore on yield across all varieties. The low crop levels along with a warm December and January resulted in perfect ripening conditions. Little to no summer rainfall allowed all varieties to develop without any disease pressure, allowing us to determine the ideal picking date for perfect skin and seed maturity.

**Harvest Dates & Baumé:** Isca: Cabernet Sauvignon 01/04/13, 13.7°Be  
Forest Grove: Cabernet Sauvignon 04/04/13, 13.5°Be  
Forest Grove: Merlot 28/03/13, 14°Be.

#### WINEMAKING:

**Blend:** 93% Cabernet Sauvignon, 7% Merlot. All the individual vineyard blocks that contribute to the wines are vinified separately.  
**Fermentation:** Static fermenters, pump over twice daily and délestage once per day, for the entire ferment.  
**Post Fermentation:** On skins for 15 days then pressed. Plunged once a day post primary ferment.  
**Malolactic Fermentation:** Initiated on skins and completed in oak.  
**Maturation:** In barriques for 18 months. 40% new French, 60% 1 & 2 use French, a mix of Taransaud, St.Martin & Bel Air.  
**Barrel Management:** Minimal racking to preserve fruit flavour, regular barrel tasting determines when racking is required. Stored at 15 to 17°C.  
**Blending:** Barrels are tasted individually after 18 months maturation for the selection of our signature Serie Luminosa style, reflecting the best of the vintage. These barrels are blended to tank and returned to oak for a further three months.  
**Bottling:** In July of the second year, post the vintage.