



SERIE LUMINOSA

STELLA BELLA SERIE LUMINOSA CABERNET SAUVIGNON 2014



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 sweet vanillin from the beautiful French oak.

Palate:

An elegant, medium weighted wine with an abundance of redcurrant and cherry fruits, which is supported by cacao powder tannin that coat the palate. This beautiful balance of flavour and fine tannin has a salivating finish that leaves you wanting another glass!

Food idea:

Sunday evening style Arkady roast lamb rack. No pretence just succulent, delicious meat with classic crispy roast potatoes and seasonal fresh veggies.

Drink:

2017 - 2034

Closure:

Screwcap

Market:

Domestic and export

These wines present the very finest of our Margaret River vineyards



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Technical Notes

Alcohol: 14.1% vol **pH:** 3.56 **Acidity:** 6.52 g/L

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: Margaret River experienced one of its warmest vintages on record, on a par with the very warm 2011 vintage. The red harvest benefitted from mild conditions throughout March and April which enabled tannin and flavour maturity to catch up to the high sugars prior to harvest. This also enabled us to select our picking dates without any weather issues. The reds from this vintage will be recognised for their red berry fruits and soft tannins. . Once again the weather gods were on our side for a classic Margaret River vintage.

Harvest Dates & Baumé: Isca: Cabernet Sauvignon 02/04/14, 14.1°Be
Forest Grove: Cabernet Sauvignon 04/04/14, 13.8°Be

WINEMAKING:

Blend: 100% Cabernet Sauvignon. All the individual vineyard blocks that contributed to this wine were 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 17 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 were tasted individually after 17 months maturation for the blending of our signature Luminosa style, reflecting the very best of the vintage.