



SERIE LUMINOSA

STELLA BELLA SERIE LUMINOSA CABERNET SAUVIGNON 2008



Tasting Notes

Appearance:

Deep dense crimson, with red/purple hues.

Aroma:

Closed to start with, but with time a floral lift of violets and roses. Supported by dark, dense red and blue fruits. Oak is strong at the moment, but the fruit rises over that with time or decanting. The oak gives lovely aromatic spice and toast lift. At the moment, this is a very brooding wine that needs coaxing to come out of its shell.

Palate:

Powerful, focused, and dense. A classically structured Cabernet of enormous fruit, packed into a very tight palate. Again, with time and/or decanting, the red and blue berry fruits show through, with beautiful texture and substance. Strong, but fine tannins give structure and form to the palate. These will also give great longevity. There is a lovely floral retro nasal finish to the wine.

Food ideas:

Slow-cooked Gloucester Old Spot pork belly with caramelized shallots or Szechuan Beef served with steamed jasmine rice.

Drink:

2011-2025

Closure:

Screwcap

Market:

Domestic and export

These wines present the very finest of our Margaret River vineyards



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Technical Notes

Alcohol: 14.0% vol **Standard Drinks:** 8.3 **pH:** 3.52 **Acidity:** 6.53g/lit **Residual Sugar:** < 0.5g/lit

VINEYARDS: The Cabernet Sauvignon and Merlot grapes are sourced from our vineyards located on Gnarawary and Rosa Brook Roads, just south of the township of Margaret River.

Planting year: Gnarawary Rd (1998) and Rosa Brook Rd (1984)
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 in early summer, pre-veraison. Supplementary water available.
Yields: 2 to 4 tonne/ha

VINTAGE CONDITIONS: A dry and warm spring/summer and an autumn harvest period of continued warmth presented near perfect vintage conditions.

Harvest dates & baume: Gnarawary Rd: Merlot 20/03/08, 13.6°Be & Cabernet Sauvignon 25/03/08, 14°Be
Rosa Brook Rd: Merlot 26/03/08, 13.8°Be & Cabernet Sauvignon 27/03/08, 14°Be

WINEMAKING: All the individual vineyard blocks that contribute to the wines are vinified separately.

Blend: 85.5% Cabernet Sauvignon & 14.5% Merlot
Fermentation: Static fermenters, pump over twice and delistage once every 24 hours, for the entire ferment.
Post Fermentation: On skins for 24 days then pressed.
Malolactic Fermentation: Initiated on skins and completed in tank.
Maturation: In barriques for 24 months. 50% new French, 50% 1 & 2 use French, a mix of Taransaud, St.Martin & Sylvain.
Barrel Management: Racked twice in the first year and once in the second year. Barrels topped and tasted monthly. Stored at 15 to 17°C.
Blending: Individual barrels of the best blocks are tasted and the best barrels are selected after 18 months maturation. These barrels are blended to tank and returned to oak for a further 6 months.
Bottling: In July of the second year, post the vintage and release is 12 months after bottling.