



SERIE LUMINOSA

STELLA BELLA SERIE LUMINOSA CABERNET SAUVIGNON 2009



Tasting Notes

Appearance:

Dark red with plum hues, clear and bright.

Aroma:

The aromatic and lifted nose shows dark red fruits, roasting herbs, black and red currants, mocha oak & floral top-notes.

Palate:

The medium to full-bodied palate has both power and controlled restraint. The flavour is of perfectly ripened, dense fruit, that is distinctly savoury in its expression - flush with finely knit tannins and perfectly integrated oak. There is a poise and an effortlessness that comes from the finely balanced elements of fruit, oak, tannin and acidity. The persistence and depth of flavour is profound.

Food idea:

Standing rib roast served with roast pumpkin, carrot and parsnip and scalloped potatoes with gravy .

Drink:

2013-2027

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:** 3.58 **Acidity:** 5.8 g/L **Residual Sugar:** < 0.5g/L

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

Planting Year:	Gnarawary Rd (1997), Rosa Brook Rd (1984), 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:	1.7 tonne/ha

VINTAGE CONDITIONS:

Harvest Dates & Baumé:	Gnarawary Rd: Cabernet Sauvignon 10 - 13/04/09, 13.6 – 14.1°Be Rosa Brook Rd: Cabernet Sauvignon 9/04/09, 13.8°Be Forest Grove: Cabernet Sauvignon; 07/04/09, 13.6°Be
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WINEMAKING: All the individual vineyard blocks that contribute to the wines are vinified separately.

Blend:	100% Margaret River Cabernet Sauvignon
Fermentation:	Static fermenters, pump over twice daily and délestage once per day, for the entire ferment.
Post Fermentation:	On skins for 15 - 24 days then pressed.
Malolactic Fermentation:	Initiated on skins and completed in oak.
Maturation:	In barriques for 24 months. 50% new French, 50% 1 & 2 use French, a mix of Taransaud, St.Martin, Saury, Bel Air & 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 3 months.
Bottling:	In July of the second year, post the vintage and release is 12 months after bottling.