



SERIE LUMINOSA

STELLA BELLA SERIE LUMINOSA
CABERNET SAUVIGNON 2010



Tasting Notes

Appearance:

Dark red with purple hues, clear and bright.

Aroma:

The nose is bright and lifted. A beautiful punnet of fresh raspberries supported by opulent black and blueberries along with subtle anise and sweet mocha.

Palate:

The rich, concentrated and generous palate is full of varietal cabernet flavour. Cassis and redcurrants are supported by the highest quality French oak. The ripe, silky, supple and velvety tannins structure the palate. The persistence and depth is profound.

Food idea:

Margaret River Wagyu beef served on Puy lentils with a porcini jus.

Drink:

2014-2030

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:** 3.48 **Acidity:** 6.73 g/L **Residual Sugar:** < 0 g/L

VINEYARDS:

Location:	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:	Gnarawary Rd (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:	4.1 tonne/ha Gnarawary Road, 4.4 tonne/ha Forest Grove.

VINTAGE CONDITIONS:

Harvest Dates & Baumé:	Gnarawary Rd: Cabernet Sauvignon 09/04/10, 14.2°Be Forest Grove: Cabernet Sauvignon 15/04/10, 14.2°Be
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WINEMAKING:

Blend:	100% Margaret River Cabernet Sauvignon. 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 - 24 days then pressed. Plunged once a day post primary ferment.
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 are tasted and the highest quality are selected after 18 months maturation. 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.