



SERIE LUMINOSA

## STELLA BELLA SERIE LUMINOSA CABERNET SAUVIGNON 2011



### Tasting Notes

**Appearance:**

Vivid red with purple hues.

**Aroma:**

The nose is bright and lifted. A complex perfume of violet, dark chocolate and raspberry along with fresh vanillin oak.

**Palate:**

The rich and plush palate is fleshy and full of varietal cabernet flavour. A generosity of cassis and redcurrants is supported by the highest quality French oak. The ripe, supple and talcly tannins structure the palate. The persistence and depth is profound.

**Food idea:**

Margaret River Wagyu rib eye steak on the bone.

**Drink:**

2014-2031

**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:** 14.0% vol    **pH:** 3.50    **Acidity:** 6.64 g/L

#### VINEYARDS:

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|---------------------------|--|
| <b>Location:</b>          | These cabernet sauvignon grapes are sourced from our vineyards located at Gnarawary Road and Forest Grove, just south of the township of Margaret River. |
| <b>Planting Year:</b>     | Gnarawary Rd (1997), Forest Grove (1998).  |
| <b>Soil Type:</b>         | Lateritic gravels over clay .  |
| <b>Row Orientation:</b>   | North – South.   |
| <b>Canopy Management:</b> | Spur and cane pruning, VSP with top and side trimming. Leaf removal from the fruit zone just after fruit set. Supplementary water available.             |
| <b>Yields:</b>            | 4.1 tonne/ha Gnarawary Road, 4.4 tonne/ha Forest Grove.  |

**VINTAGE CONDITIONS:** The warm spring and summer with no extremes in temperature meant that the canopies were in incredibly good condition at harvest. The lead up to picking saw perfect days and nights with no rain. An early red vintage saw the cabernet picked 7 – 10 days earlier than average which resulted in rich, ripe wines showing classic Margaret River varietal character.

|                                   |  |
|-----------------------------------|--|
| <b>Harvest Dates &amp; Baumé:</b> | Gnarawary Rd: Cabernet Sauvignon 05/04/11, 14.5°Be<br>Forest Grove: Cabernet Sauvignon 10/04/11, 14.4°Be |
|-----------------------------------|--|

#### WINEMAKING:

|                                 |  |
|---------------------------------|--|
| <b>Blend:</b>                   | 100% Margaret River Cabernet Sauvignon. All the individual vineyard blocks that contribute to the wines are vinified separately.   |
| <b>Fermentation:</b>            | Static fermenters, pump over twice daily and délestage once per day, for the entire ferment.   |
| <b>Post Fermentation:</b>       | On skins for 15 - 24 days then pressed. Plunged once a day post primary ferment.   |
| <b>Malolactic Fermentation:</b> | Initiated on skins and completed in oak.   |
| <b>Maturation:</b>              | In barriques for 24 months. 50% new French, 50% 1 & 2 use French, a mix of Taransaud, St.Martin , Saury, Bel Air & Sylvain.  |
| <b>Barrel Management:</b>       | Racked twice in the first year and once in the second year. Barrels topped and tasted monthly. Stored at 15 to 17°C.   |
| <b>Blending:</b>                | 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. |
| <b>Bottling:</b>                | In July of the second year, post the vintage.  |