



SERIE LUMINOSA

STELLA BELLA SERIE LUMINOSA CABERNET SAUVIGNON 2012



Tasting Notes

Appearance:

Deep crimson red.

Aroma:

The opulence of this wine cannot be understated. A complex aroma of red and blue berries with a subtle violet perfume and nutmeg from the beautiful French oak.

Palate:

An elegant, medium weighted wine with an abundance of flavour. The generosity of redcurrant and cherry is supported by a fine, dusty particular tannin that covers the palate with chocolate and fruit. The salivating finish leaves you wanting another glass!

Food idea:

Slow roasted shoulder of lamb with lots of garlic and rosemary.

Drink:

2015-2032

Closure:

Screwcap

Market:

Domestic and export

These wines present the very finest of our Margaret River vineyards



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Technical Notes

Alcohol: 13.5% vol **pH:** 3.42 **Acidity:** 6.03 g/L

VINEYARDS: These cabernet sauvignon grapes are sourced from our vineyards located at Gnaraway 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: 4.1 tonne/ha Gnaraway Road, 4.4 tonne/ha Forest Grove.

VINTAGE CONDITIONS: Reasonable winter rains led into favourable spring conditions and summer was, long and mild. The marri trees had fantastic blossom that lingered on and reduced bird pressure facilitating even ripening. Harvest timing was slightly earlier than normal with all red fruit being harvested at optimum skin, seed and fruit ripeness.

Harvest Dates & Baumé: Isca: Cabernet Sauvignon 30/03/12, 13.7°Be
Forest Grove: Cabernet Sauvignon 29/03/12, 13.6°Be

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 21 days then pressed. Plunged once a day post primary ferment.
Malolactic Fermentation: Initiated on skins and completed in oak.
Maturation: In barriques for 18 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.