



SERIE LUMINOSA

STELLA BELLA SERIE LUMINOSA CHARDONNAY 2009



Tasting Notes

Appearance:

Pale green/gold in colour.

Aroma:

The wine's fragrant aromas of stone fruits, cashew and white flowers show great intensity and harmony.

Palate:

The palate reflects this with layered flavours of juicy ripe nectarine, a touch of fig and nuances of honey, dairy, almonds and nougat. The texture is glossy with a wonderfully creamy mouth feel complemented by a really fine mineral acidity – the melding of nutty oak and fruit is faultless. A wine of elegance and finesse with dazzling breadth, depth and persistence of flavour.

Food ideas:

Cold poached salmon with dill mayonnaise and new potatoes, simply dressed fresh crab, langoustines, West Australian Rock Lobster.

Drink:

Now to 2021

Closure:

Screwcap

Market:

Domestic and export

These wines present the very finest of our Margaret River vineyards



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Technical Notes

Alcohol: 13.1% vol **Standard Drinks:** 7.7 **pH:** 3.26 **Acidity:** 6.0g/lt **Residual Sugar:** < 0.3g/lt

VINEYARDS: The Chardonnay grapes for this wine are sourced from our vineyards located on Gnarawary Road, just south of the township of Margaret River, and Sebbes Road south of Witchcliffe.

Planting year:	Gnarawary Rd (1998) and Sebbes Rd (1998)
Soil type:	Lateritic gravels over clay
Row orientation:	North - South
Canopy management:	Spur and cane pruning, VSP with top and side trimming, supplementary water available.
Yields:	2 to 3 tonne/ha
Harvest:	Hand harvested

VINTAGE CONDITIONS: A cool and wet Spring lead to poor fruit set, and subsequent very low yields. Summer was warm and dry, and proved to be the perfect ripening season. The third stunning vintage in a row, albeit very small volumes.

Harvest dates & baume:	Gnarawary Rd – 28/02/09 and 03/03/09, 12.4-12.8°Be Sebbes Rd – 11/03/09 and 12/03/09, 12.4-12.6°Be
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WINEMAKING: All the individual vineyard blocks that contribute to the wines are vinified separately.

Blend:	100% Chardonnay
Pressing:	Whole bunch pressing, with pressings cut made at about 520 l/t.
Fermentation:	Juice roughly settled, then racked to barrel for fermentation. Fermentation carried out at up to 25° C, and a variety of yeasts used (including wild yeasts) to lend complexity and texture.
Malolactic Fermentation:	100% malolactic fermentation follows primary fermentation.
Maturation:	15 months in 40% new French barriques, from a variety of Tonnellerie, including Louis Latour, Damy and François Frères .
Barrel Management:	Wine remains in barrel, on gross lees following MLF. Bâttonage every week, tailing off to once monthly. Stored at 15 to 17°C.
Blending:	Individual barrels of the best blocks are tasted and the best barrels are selected after 12 months maturation. These barrels are then blended to tank.
Bottling:	The wine is skim milk fined and stabilized ready for bottling. Bottling under screwcap occurs 18-21 months after harvest. A further 12 months in bottle prior to release.