



SERIE LUMINOSA

STELLA BELLA SERIE LUMINOSA CHARDONNAY 2010



Tasting Notes

Appearance:

Pale green/gold in colour.

Aroma:

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

Palate:

The palate reflects this with layered flavours of juicy citrus and white nectarine, a touch of white field flowers and nuances of cashew, macadamia and savoury lees characters. 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 great depth, elegance and finesse with a persistent mineral finish.

Food ideas:

Pan-seared scallops with cauliflower and dried Serrano ham, Blue Manna crab linguini or Gruyère cheese soufflé.

Drink:

Now to 2022

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 **Standard Drinks:** 8.0 **pH:** 3.25 **Acidity:** 6.4g/lt **Residual Sugar:** < 0.5g/lt

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

Planting year:	Isca Vineyard (1998) and Forest Grove Vineyard (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: The dry and warm conditions of spring provided perfect conditions for flowering and fruit set. The dry spell that continued for the entire summer tempered vine growth and enhanced ripening. A warm start to March allowed for full ripeness in whites.

Harvest dates & baume:	Isca Vineyard – 03/03/10 and 05/03/10, 12.0-12.8°Be Forest Grove Vineyard – 08/03/10 and 09/03/10, 12.0-12.8°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. Battonage 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.