



SERIE LUMINOSA

STELLA BELLA SERIE LUMINOSA CHARDONNAY 2012



Tasting Notes

Appearance:

Pale straw with lime hues.

Aroma:

The wine's fragrant aromas of zesty lemon and grapefruit pith, a floral perfume of orange blossom and almond husk show great intensity and harmony.

Palate:

The round and textural palate continues with this citrus supported by the complexity of caramel and savoury lees characters from the battonage. The texture is juicy and luscious with the creamy mouth feel complemented by our trademark spring water minerality – the melding of nutty oak and fruit is faultless. A wine of great depth, elegance and finesse that coats the palate beautifully.

Food ideas:

Wood-fired, crispy skinned chicken served with a salsa verde.

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: 12.5% vol **pH:** 3.21 **Acidity:** 6.04g/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:	Isca 3.6 tonne/ha, Forest Grove 3.5 tonne/ha
Harvest:	Hand harvested

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 and the white wines have good depth of flavour and great finesse.

Harvest dates & baume:	Isca Vineyard – 25/02/12 and 05/03/12, 12.5°Be Forest Grove Vineyard – 27/02/12 and 09/03/12, 12.3°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 550 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.