



SERIE LUMINOSA

STELLA BELLA SERIE LUMINOSA
MERLOT 2007



Tasting Notes

Appearance:
Deep crimson

Aroma:
Dark red fruits, plums, blackberries, mocha, cocoa, and a touch of aniseed. This is a very complex Merlot.

Palate:
Classic Merlot generosity, but still structured and focused. There is abundant fruit flavour here, with high quality oak evident, yet the wine still retains its savoury edge; a clever balancing act.

The abundant fruit flavours evolve into an impressive finish, showing fine grained tannins. This wine walks the line of having power and sophistication beautifully. Everything evolves into the next sensation gently and seamlessly. Great length and focus.

Food ideas:
Enjoy with dry aged beef, slow cooked lamb shoulder with rosemary and Pasta al Ragù.

Drink:
2010 - 2020

Closure:
Screwcap

Market:
Domestic and export

These wines present the very finest of our Margaret River vineyards



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Technical Notes

Alcohol: 14.0% vol Standard Drinks: 8.3 pH: 3.53 Acidity: 6.1g/lt Residual Sugar: <0.3g/lt

VINEYARDS: The Merlot grapes are sourced from our vineyards located on Gnarawary and Sebbes Roads, just south of the township of Margaret River.

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. Leaf removal from the fruit zone in early summer, pre-veraison. Supplementary water available.
Yields:	2 to 4 tonne/ha

VINTAGE CONDITIONS:

Harvest dates & baume:	Gnarawary Rd: Merlot 20/03/08, 13.6°Be. Sebbes Rd: Merlot 26/03/08, 13.8°Be.
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WINEMAKING: All the individual vineyard blocks that contribute to the wines are vinified separately.

Blend:	100% Merlot
Fermentation:	Static fermenters, pump over twice and delistage once every 24 hours, for the entire ferment.
Post Fermentation:	On skins for 21 days then pressed.
Malolactic Fermentation:	Initiated on skins and completed in tank.
Maturation:	In barriques for 24 months. 50% new French, 50% 1 & 2 use French, a mix of Taransaud, St.Martin & 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 of the best blocks are tasted and the best barrels are selected after 18 months maturation. These barrels are blended to tank and returned to oak for a further 6 months.
Bottling:	In July of the second year, post vintage and release is 12 months after bottling.