



SERIE LUMINOSA

STELLA BELLA SERIE LUMINOSA
MERLOT 2013



Tasting Notes

Appearance:

Vibrant crimson red.

Aroma:

The nose is bright and punchy. A rich blend of mulberry and raspberry pip alongside the signature Stella Bella red wine characters of nutmeg and chocolatey oak.

Palate:

Luscious and medium to full bodied with the classic generosity of merlot, a stand out vintage producing merlot grapes of exceptional quality and our first straight varietal since 2007. There is abundant mulberry fruit flavour here, with dark chocolate building through the palate. Everything evolves into the next sensation gently and seamlessly with an impressive finish showing great length, persistence of flavour and gravelly, salivating tannins.

Food ideas:

Crispy skinned quail with caramel soy sauce and Asian slaw.

Drink:

2015 - 2030

Closure:

Screwcap

Market:

Domestic and export

These wines present the very finest of our Margaret River vineyards



SERIE LUMINOSA

STELLA BELLA SERIE LUMINOSA MERLOT 2013

Technical Notes

Alcohol: 13.5% vol **pH:** 3.51 **Acidity:** 5.63g/lit

VINEYARDS:

Location:	The merlot grapes are sourced from our Isca and Forest Grove vineyards, just south of the township of Margaret River.
Planting year:	Isca (1998) and Forest Grove (1998)
Soil type:	Lateritic gravels over clay
Row orientation:	North - South
Canopy management:	Mainly spur pruned, VSP with top and side trimming, shoot thinned to two shoots per spur. Leaf removal from the fruit zone in early summer, pre-veraison.
Yields:	3.25 tonne/ha

VINTAGE CONDITIONS: This vintage was a stand out for producing merlot grapes of exceptional quality. Extremely strong winds and cool conditions during flowering had a significant effect on fruit set and therefore on yield across all varieties. The low crop levels along with a warm December and January resulted in perfect ripening conditions, with harvest beginning mid-February which is about average. Little to no rainfall across February and March allowed all varieties to develop without any disease pressure, allowing us to determine the ideal picking date for perfect skin and seed maturity.

Harvest date & baume: 28/03/13, 14°Be.

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 18 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 held for a further 6 months.
Bottling:	In January of the second year, post the vintage.