

# LUMINOSA

## 2018 Chardonnay



Stella Bella Luminosa Chardonnay is a single vineyard wine, hand-crafted from our incredible Luminosa vineyard to create a distinct, thought provoking, layered Chardonnay built for the short or long term.

Unfined and Unfiltered this wine is all about the dirt, the fruit and the making. Subtle and restrained, yet full of flavour and lively on the palate this wine shows Southern Margaret River Chardonnay at its best.

### Place (Luminosa Vineyard)

Situated at the top of the prestigious Boodjidup Valley, part of the Wallcliffe sub-region of southern Margaret River. An area renowned for producing some of the most internationally acclaimed Chardonnays from Margaret River.

### Vintage 2018

A wet December with a very large rainfall (over 100mm) event at veraison provided perfect moisture in the soil for our Chardonnay vineyards. Dry conditions from January through until mid April resulted in another classic vintage, with very high natural acidity in all our Southern Margaret River vineyards which is a true reflection of a very high quality year.

### Winemaking

Handpicked and whole bunch pressed to extract the free run juice then roughly settled. Fermentation in 100% French oak (33% new) using only wild yeast to encourage natural complexity and texture. Battonage as required to ensure the perfect amount of gunflint complexity.

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## Appearance

Pale straw with green hues.

## Aroma

Exotic aromas and mineral purity define the alluring combination of pithy fruit flavours, seaspray, gun flint, peach fuzz and savoury roasted hazelnut. Opens up to lime pith, kaffir lime leaf and white florals.

## Palate

Increased fruit weight and texture driven by lemon, lime and pink grapefruit. A minerally springwater note highlights precision and length. Silky smooth with just the right amount of tension at the back.

## Enjoyment

Pork dumplings with ginger dipping sauce - Gourmet Traveller

## Wine Specs

Vineyards	Luminosa (1998)
Blend	100% Chardonnay
Oak	100% new fermentation (33% new)
Cellar	Now to 2028
Alcohol	13.5%
pH	3.26
Acidity	8.69