

# LUMINOSA

## 2021 Chardonnay



Distinctly Southern Margaret River and uniquely Luminosa. Farmed from a single vineyard located in the Boodjidup Valley, each vine is curated & nurtured with an attention to detail that embraces our pristine natural environment. Gently handled to enhance the explosive yet elegant individuality and flavours that can only be Luminosa.

### Appearance

Pale straw with green hues.

### Aromas

Exotic complex aromas explode out of the glass. Oyster shell, pink grapefruit, kaffir lime and musk are complimented by a sea spray and vanilla char from French oak.

### Flavours

Powerful flavours of citrus and white peach drive the palate, with delicate hints of apple pie and white flowers. Generous fruit flavours balanced with precise natural acidity and ripe phenolics, create tension that will make your palate salivate.

### Enjoyment

Pork belly.

### Wine Specs

Blend	100% Gin Gin Chardonnay
Oak	36% New
Cellar	Now to 2036
MLF	None
Alcohol	13%
pH	3.15
Acidity	8.86

### Vineyard

Luminosa (1998)

Harvest Dates:

16/02 & 18/02

Harvest Maturity:

12.6Be pH3.25 TA8.86

### 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 2021

We were challenged, battered and bruised, a couple of far north cyclones and a dearth of vintage workers made this a vintage to remember. But with the expertise of our vineyard crew, led by the incredible Steve Martin, a program of shoot thinning, leaf plucking and bunch thinning made sure that we emerged triumphant with whites that are highlighted by crisp natural acidity and ripe fruit flavours.

### Winemaking

Luminosa is made in the vineyard. The endemic Gin Gin Chardonnay Clone was handpicked in two parcels during the cool of the morning at the perfect flavour ripeness.

Whole bunch pressed to maintain fruit purity. Settled over night and transferred on lees to French oak barrels for natural fermentation. Battonage as required to ensure the perfect balance of flavour, complexity and texture. Bottled unfinned and unfiltered.