

# LUMINOSA

## 2022 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, peach fuzz and white flowers are complimented by hints of sea spray and gun flint.

### Flavours

Tension and texture abound with a burst of pithy citrus notes. As you savour the wine the flavours evolve from citrus and grapefruit to a wonderful natural mineral acidity. Power and elegance combine to create a wine with exceptional ageability.

### Enjoyment

Pork belly.

### Wine Specs

Blend	100% Gin Gin Chardonnay
Oak	42% New
Cellar	10+ years
MLF	None
Alcohol	13.1%
pH	3.05
Acidity	8.21

### Vineyard

Luminosa (1998)

Harvest Dates:

19/02

Harvest Maturity:

13.0Be pH3.24 TA8.25

### 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 2022

Ripening Conditions couldn't have been better, low rainfall and a warm summer provided fast ripening and a small picking window to ensure the perfect citrus based flavour profile we are chasing in all white varieties. With some consecutive hot days acids definitely dropped and flavours built quickly toward mid March. Chardonnay was 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.