

LUMINOSA

2019 Cabernet Sauvignon



A true creation from the vineyard. Vine by vine nurturing and curation captures the sun & sea breeze. Signature scents of red fruits, blue fruits and violets from perfectly ripe Cabernet Sauvignon. Elegant structure meets medium bodied luxury.

Appearance

Vibrant red hues.

Aromas

The elegance of this wine cannot be understated. Vibrant aromas of mulberries, blueberries and redcurrant, complimented by subtle French oak. Balanced by an earthy savouriness and subtle vanillin.

Flavours

Whole berries enhance the aromatics of fresh mulberries and blueberries. Elegant and medium bodied, driven by purity of fruit with exceptionally fine grained tannins and a lingering palate. Selected use of French oak will compliment and nurture the wine for decades.

Enjoyment

Braised duck with savoy cabbage and pancetta.

Wine Specs

Blend	100% Cabernet
Oak	50% New + 50% 3 Year Old French Oak
Cellar	Now to 2035
Alcohol	13.9%
pH	3.55
Acidity	6.72

Vineyard

Luminosa (1998)

Harvest Date:

12th April 2019

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 Cabernet from Margaret River.

Vintage 2019

The 2019 vintage will be remembered for the cool conditions from budburst which continued over the ripening period. The longer wait for the fruit to ripen resulted in some super fragrant and aromatic berry fruit driven wines with refreshing natural acidity.

Winemaking

Whole berries were fermented wild in static fermenters, with pump overs twice each day and délestage once per day, throughout ferment. The wine was left on skins for 15 days then pressed to French oak barriques (50% new) to finish malolactic fermentation. The wine was matured in oak for 14 months.