

LUMINOSA

2023 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

Lemon and lime pith explode out of the glass supported by the subtle char of new French oak. In true Luminosa style the wine continues to evolve with pink grapefruit, gun flint and a refreshing mineral sea spray character.

Flavours

The wine flows across the palate with the perfect balance of natural mineral acidity, phenolics from the Gingin clone of Chardonnay and the abundance of flavour from this distinguished vineyard site. Followed by the perfect blend of citrus, pink grapefruit, savoury almond meal and an effortless spring water finish to an elegant yet powerful wine.

Wine Specs

Blend	100% Gin Gin Chardonnay
Oak	42% New
Cellar	10+ years
MLF	None
Alcohol	13.3%
pH	3.18
Acidity	8.74

Vineyard

Luminosa (1998)

Harvest Dates:

21/02

Harvest Maturity:

Be12.4 pH3.24 TA9.2

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 2023

An epic Southern Margaret River vintage, a cool October and November gave way to a warm summer, accelerating ripening across all varieties. March brought a refreshing coolness, accentuating the delicate flavours of the harvest. Chardonnay was highlighted by crisp natural acidity and zesty citrus 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 only as required to ensure the perfect balance of flavour, complexity and texture. Bottled unfinned and unfiltered.