

DiGiorgio
FAMILY WINES



COONAWARRA



2008 COONAWARRA CABERNET SAUVIGNON

The DiGiorgio Family Wines Coonawarra Vineyard

In March 2002 the DiGiorgio Family became the proud owners of the second oldest winery in Coonawarra. This winery had been known since the early 1950's as 'Rouge Homme' and holds enormous importance within the 'winescape' of Australia. The 13.5ha of mature vineyard surrounding the winery is planted on the famous 'terra rossa' soil of Coonawarra. These old vineyards have provided the DiGiorgio Family with an invaluable source of premium grapes for their Coonawarra label. The DiGiorgio Family Wines Coonawarra red wines are produced using traditional methods including open top fermentation, extended maturation in oak barrels and in bottle prior to release.

Harvest Details

Variety	100% Cabernet Sauvignon
G.I.	100% Coonawarra
Harvest Date	Late March 2008

Bottling Details

Alcohol	14.0%
T/A	7.1g/l
pH	3.64
Bottling Date	July 2011
Oak Handling	30 months in French oak barriques and hogsheads; 35% first use, 40% second use, 25% older

Wine Details

Wine Style	Full bodied dry red
Colour	Deep crimson, almost opaque
Nose	Blueberry and blackcurrant fruit aromas with vanilla, spice and violet like characters resulting from extended maturation in very tight grained French oak barrels
Palate	Blueberry and black olives, soft, fine tannins and ample sweet fruit flavours. A persistent finish with toasty, sweet oak spilling onto the palate.

Winemaker's Comment

The 2008 vintage yielded very intense wines with sweet, almost perfumed fruit characters. There is typical Coonawarra elegance and balance. The softening effect of traditional open top fermentation, and the maturity of the vineyards have given this wine great mouth feel. It is ready to consume now, though it's Coonawarra pedigree suggests that it will drink well, if cellared in good conditions, for at least 8-10 years

DIGIORGIO FAMILY WINES

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