

DiGiorgio
FAMILY WINES



COONAWARRA

2010 COONAWARRA CHARDONNAY



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

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| Variety | 100% Chardonnay |
| G.I. | 100% Coonawarra |
| Harvest Date | March 2010 |

Bottling Details

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| Alcohol | 13.5% |
| T/A | 5.10g/L |
| pH | 3.44 |
| Bottling Date | November 2010 |
| Oak Handling | 75% fermented in new French oak barriques, 25% stainless steel. Six months oak maturation |

Wine Details

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| Wine Style | Full bodied white |
| Colour | Pale straw with a green hue |
| Nose | Lifted aromas of lemon and white stone fruit with nuances of cinnamon and roasted nut |
| Palate | A complex layered palate, showing white peach and nectarine flavours with hints of spicy oak and biscuit nougat. The creamy mid palate evolves into a long and seamless mineral finish. |

Winemaker's Comment

A select parcel of estate grown grapes was used to produce this refined and complex wine. Traditional Burgundian technique of wild yeast and malolactic fermentation in small oak barrels has resulted in this softly textured wine. Cellaring will give further toasty complexity. Drink with South Australian rock lobster served with a lemon and fresh herb aioli.

DIGIORGIO FAMILY WINES

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