



## 2017 RIESLING

### The Kongorong Vineyard

During a pre-vintage tasting in 2012, it was decided that a cool climate Riesling was missing from the DiGiorgio portfolio. Kongorong (an area south of Mount Gambier) was selected for its cool ripening temperatures that ensure optimum flavour development. This combined with a maritime climate and shallow limestone soils that keep the crop levels low, concentrate the Riesling characters in the wine. This wine will drink well early and reward careful cellaring.



### Harvest Details

Variety	100%
G.I.	Mt Gambier, Limestone Coast
Harvest Date	March, 2017

### Bottling Details

Alcohol	11.5%
T/A	7.6g/L
pH	2.97
Bottling Date	17th May, 2017
Oak Handling	Nil

### Wine Details

Wine Style	Aromatic dry white
Colour	Pale straw
Nose	Lifted lime zest and red apple blossom
Palate	Refreshing grapefruit, guava and red apple flavours balanced beautifully with crisp acidity and a rich palate

### Winemaker's Comment

The Mount Gambier region, influenced by the maritime climate, is picked later allowing for development of the delicate flavours. Picked in the cool, night time conditions with controlled fermentation sees a wine that is excellent now, but will also reward those with patience and a cellar in the future.

Family favourite- King George Whiting, a spicy prawn salad or simply because it's a nice afternoon and you would like to share it with family and friends.

### DIGIORGIO FAMILY WINES

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