

DiGiorgio
FAMILY WINES



COONAWARRA



2008 LUCINDALE CHARDONNAY

The DiGiorgio Family Wines Lucindale Vineyard

In 1989 the family set aside 4 hectares on their Lucindale farm for vines. After much consideration of microclimate, average sun light hours, water supply and soil testing, the first 2 hectares of Pinot Noir and 2 hectares of Cabernet Sauvignon were planted. As a result of its initial success, the family gradually developed the vineyard to a total of 126 hectares with the final planting in 1998. The varieties planted now encompass Cabernet Sauvignon, Merlot, Shiraz, Pinot Noir and Chardonnay.



Harvest Details

Variety	100% Chardonnay
G.I.	100% Limestone Coast (Lucindale)
Harvest Date	March 2008

Bottling Details

Alcohol	14%
T/A	6.4g/l
pH	3.23
Bottling Date	April 2009
Oak Handling	Fermentation was completed in 50% new and 50% second use French oak hogsheads, followed by around three months maturation in the same barrels, including partial malo-lactic fermentation and periodic lees stirring

Wine Details

Wine Style	Medium bodied oak aged white wine
Colour	Medium straw, with bright green hues
Nose	Peach and nectarine fruit with gentle oak aromas
Palate	Concentrated layers of stone fruits, intertwined with fine oak flavours and richness derived from partial malo-lactic fermentation. The finish is long, with lingering acidity

Winemaker's Comment

This wine was made using selected parcels of fruit from the Lucindale vineyard. Subtle use of French oak has imparted an additional layer of complexity to this Chardonnay. Previous vintages show the wine to age slowly and retain fruit characters after several years

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