



2014 LUCINDALE MERLOT

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% Merlot
G.I.	100% Limestone Coast (Lucindale)
Harvest Date	March, 2014

Bottling Details

Alcohol	14.0%
T/A	7.1g/l
pH	3.52
Bottling Date	4th November, 2017
Oak Handling	24 months in French oak, 20% new hogsheads, 80% second and third use barriques and hogsheads

Wine Details

Wine Style	Medium bodied dry red
Colour	Deep brick red with crimson hues
Nose	Complex and lifted, with plum and blackberry fruit flavours combined with chocolate and vanilla characters
Palate	Ripe plum and toasty oak characters. The structure is elegant and soft finishing with velvety tannins and a spicy note

Winemaker's Comment

The sweet perfumed Merlot varietal characters are enhanced by measured maturation in spicy French oak barrels. This wine is very soft and elegant with a balanced palate and long savoury finish. A fine example of Australian Merlot at it's best that will continue to develop over the next 2-5 years. Family favourite— pork and mushroom ragout.