

2016 COONAWARRA Cabernet Sauvignon



COONAWARRA





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 | March 2016

Bottling Details

Alcohol 13.8%
Bottling Date May, 2018

Oak Handling 18 months in French and American oak barriques and hogsheads; 35% first use, 35% second use, 30% older

Wine Details

Wine Style | Full bodied dry red | Deep crimson, almost opaque with purple highlights

Nose Blueberry, blackcurrant and boysenberry fruit aromas

with vanilla and spice characters resulting from extended

maturation in very tight grained oak barrels.

Palate Lifted blackcurrant, raspberry and black olives, with soft, fine tannins and ample sweet fruit flavours. A persistent

finish with toasty, spicy oak spilling onto the palate.

Winemaker's Comment

The 2016 vintage was early due to a warm October but the time taken for berry development was in line with normal. Yields were slightly up and an extended ripening period allowed for good tannins and complexity whilst still maintaining 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 for at least 10 years. Try with a hearty Osso Bucco.