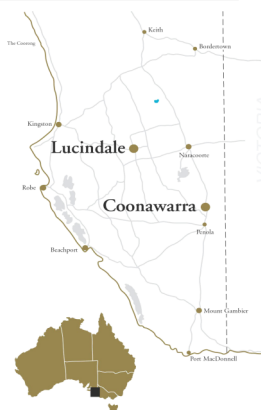




2018 LUCINDALE BOTRYTIS SEMILLON

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% Semillon
G.I.	100% Limestone Coast
Harvest Date	April 2018

Bottling Details

Alcohol	11.5%
Bottling Date	February, 2019
Oak Handling	6 months in new and older French oak hogsheads

Wine Details

Wine Style	Sweet white wine
Colour	Pale straw, with golden hues
Nose	Rich dried apricot and peach, candied cumquat and subtle honeyed oak.
Palate	Intense dried peaches and cumquat gives way to a crisp acidity. Complex and alluring, with a generous mouth filling finish

Winemaker's Comment

The concentration of the fruit characters and their raisin-like overtones are a result of a very clean and extensive noble rot infection of the grapes. The use of very tight grained and lightly toasted oak has given length and complexity and enhanced the rich fruit.

Time in the bottle will see even more complexity with the development of honey, toasty and raisin-like characters