



2018 LUCINDALE CABERNET SAUVIGNON

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

Varieties	100% Cabernet Sauvignon
G.I.	100% Limestone Coast (Lucindale)
Harvest Date	April, 2018

Bottling Details

Alcohol	13.9 %
Bottling Date	February, 2020
Oak Handling	18 months in French and American hogsheads; 25% first use, 75% older

Wine Details

Wine Style	Full bodied dry red
Colour	Deep purple with crimson hues
Nose	Ripe black cherry and red fruit characters along with cedar and nutmeg aromas finishing with fresh mint and spice notes.
Palate	Blueberry, blackcurrant and peppermint flavours mixed with lovely spicy oak. A complex and softly textured wine

Winemaker's Comment

This wine is showing rich ripe fruit character now but also the potential for cellaring through the presence of mature tannins and good acidity. The DiGiorgio Family Wines Lucindale vineyard produces distinctive minty and eucalypt characters in Cabernet Sauvignon and, as the vineyard matures, excellent concentration and complexity. Family favorite—BBQ scotch fillet

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