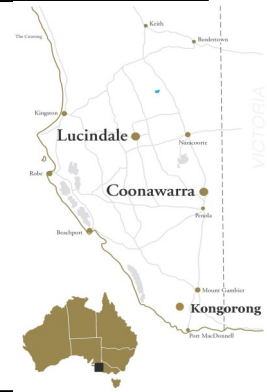




2018 SPARKLING BLANC DE BLANC

The Kongorong Vineyard

Kongorong (an area south of Coonawarra) was selected for its cool ripening temperatures that ensure optimum flavour development. Combined with a maritime climate and shallow limestone soils that keep the crop levels low means these selected Chardonnay grapes are ideally suited for sparkling wine production. The DiGiorgio Sparkling Blanc de Blanc is produced using traditional methods including bottle fermentation and maturation on yeast lees to give additional complexity.



Harvest Details

Variety	100% Chardonnay
G.I.	100% Mount Gambier
Harvest Date	March 2018

Bottling Details

Alcohol	12%
Bottling Date	Disgorged in small parcels
Maturation	Following around 40 months on yeast lees, this wine is being hand disgorged in small batches

Wine Details

Wine Style	Sparkling white
Colour	Pale straw with a very fine and persistent mousse
Nose	Complex toasty notes with lifted citrus and a hint of freshly baked bread characters derived from bottle fermentation
Palate	Rich apple, preserved pear and lemon brioche flavours balanced with crisp acidity and a fine mouth filling mousse that finishes with toasty yeast notes.

Winemaker's Comment

The combination of a cool climate and mature vineyard producing excellent quality Chardonnay with naturally soft acidity and early harvesting to preserve pristine fruit characters produced a base wine with good varietal characteristics and structure. A wine to start any celebration with or just to enjoy with your friends.

DIGIORGIO FAMILY WINES

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