





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 range is produced using the best of traditional and modern winemaking methods.

Harvest Details

Variety | 100% Chardonnay G.I. | 100% Coonawarra Harvest Date | March 2021

Bottling Details

Alcohol | 13%

Bottling Date | November 2022

Oak Handling | 100% fermented in new and older French oak

for 11 months

Wine Details

Palate

Wine Style Full bodied white Colour Pale straw

Nose Lifted aromas of grapefruit, white stone fruit and brioche

A complex layered palate, showing white peach and citrus flavours, beautifully balanced with textured oak. The creamy mid palate evolves into a long and flinty

mineral finish.

Winemaker's Comment

A select parcel of estate grown grapes was hand picked to produce this refined and complex wine. Traditional technique of wild yeast, solids ferment and full malolactic fermentation in small oak barrels has resulted in this softly textured wine. Cellaring will give further toasty complexity. Drink with South Australian rock lobster served with a lemon and fresh herb aioli.

