



2021 LUCINDALE SHIRAZ

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

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| Varieties | 100% Shiraz |
| G.I | 100% Limestone Coast |
| Harvest Date | March/April 2021 |

Bottling Details

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| Alcohol | 14.0% |
| Bottling Date | February 2023 |
| Oak Handling | 18 months in second and third use French and American oak barrels |

Wine Details

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| Wine Style | Full bodied dry red |
| Colour | Deep red with purple hues |
| Nose | Rich plum, blackberry and spice overlaid with vanillin oak |
| Palate | Layered blackberry, raspberry and mulberry with chocolate, spice and silky tannins and a wonderfully textured finish |

Winemaker's Comment

A beautiful youthful example of Limestone Coast shiraz that is generous in its fruit flavours and spice. Drinking well now but will develop and age over the next 5-8 years. A wine to enjoy with rack of lamb and roasted vegetables.