



2021 PINOT NOIR

The Kongorong Vineyard

The lure to make a cool climate Pinot Noir from the Limestone Coast and to fit it into the DiGiorgio brand saw this wine conceived.

Kongorong (an area south of Mount Gambier) was selected for its cool ripening temperatures that ensure optimum flavour development. This combined with a maritime climate and shallow limestone soils that keep the crop levels low, concentrate the Pinot Noir characters in the wine. This wine will drink well early and reward careful cellaring.



Harvest Details

Variety	100%
G.I.	Mt Gambier, Limestone Coast
Harvest Date	April 2021

Bottling Details

Alcohol	13 %
Bottling Date	January, 2022
Oak Handling	8 Months in 2nd use French oak hogsheads

Wine Details

Wine Style	Medium bodied dry red
Colour	Rich red with purple hues
Nose	Dark cherry, jubes, cherry jam and subtle spice
Palate	Complex palate of black cherries, star anise, cinnamon spice with underlying mushroom and truffle characters and finishing with spicy oak and silky tannins.

Winemaker's Comment

An ideal growing season combined with the cool maritime conditions of Kongorong in the Mount Gambier wine region saw this Pinot Noir offer great complexity. It was made using a variety of fermentation techniques including natural, whole bunch and cold maceration. This wine will continue to develop over the next 5-10 years. Family favourite-crispy skin roast duck with wok tossed Asian vegetables.

DIGIORGIO FAMILY WINES

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