







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.





Variety 100%

G.I. Mt Gambier, Limestone Coast

Harvest Date April 2021

Bottling Details

13 % Alcohol

Bottling Date January, 2022

Oak Handling 8 Months in 2nd use French oak hogsheads

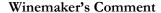
Wine Details

Wine Style Medium bodied dry red Rich red with purple hues Colour

Dark cherry, jubes, cherry jam and subtle spice Nose

Palate Complex palate of black cherries, star anise, cinnamon spice with underlying mushroom and truffle characters

and finishing with spicy oak and silky tannins.



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.

