



2021 LUCINDALE CHARDONNAY

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

Variety	100% Chardonnay
G.I.	100% Limestone Coast (Lucindale)
Harvest Date	March 2021

Bottling Details

Alcohol	13%
Bottling Date	December, 2021
Oak Handling	French oak

Wine Details

Wine Style	Aromatic dry white
Colour	Pale straw with vibrant green hues
Nose	Attractive nectarine, white peach and fresh lemon zest
Palate	Lively and fresh with stone fruit, rock melon and lime peel characters balanced with a creamy mid palate, crisp mineral acidity and perfect balance.

Winemaker's Comment

This wine was made using selected parcels of fruit from the Lucindale vineyard. Made to capture the delicate white nectarine and lemon aromas of the grape, this wine is fermented using traditional winemaking techniques including oak fermentation and bottled early to preserve the pristine characters present. Drink while fresh, young and vibrant