



CHALMERS

VERMENTINO 2023

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	RED CAMBRIAN
ELEVATION :	150 - 170m
RAINFALL :	754mm
HARVEST :	2 & 6 MAR 2023
WINEMAKING :	HAND PICKED, WILD FERMENT NO ACID ADDS, 5 MONTHS ON FINE LEES IN SS VEGAN FRIENDLY, CONTAINS SULPHITES
STYLE :	FINE, RACY
SENSORY:	WHITE FLORALS STAR FRUIT, PINK SALT GRAPEFRUIT, CUCUMBER
ALC/VOL :	11.4%
FOOD MATCHES :	OYSTERS LEMON & GARDEN PEA RISOTTO
CELLARING :	DRINK NOW UNTIL 2026
SERVING TEMP :	06°C (CHILLED)

VERMENTINO VINES IMPORTED BY CHALMERS ——— 2002
FIRST VERMENTINO PRODUCED BY CHALMERS ——— 2004

The Chalmers family are proud of our heritage as visionary vine importers and grape growers. Our sense of adventure and spirit of sharing have helped shape today's colourful Australian wine scene.

