



# CHALMERS

## VERMENTINO ZERO 2024

<b>REGION :</b>	HEATHCOTE, VICTORIA
<b>SOIL TYPE :</b>	IRON OXIDE, GRAVEL, SAND SILT, CLAY, CHERT, BASALT
<b>ELEVATION :</b>	150 - 170m
<b>RAINFALL :</b>	499mm
<b>HARVEST :</b>	20 FEB 2024
<b>WINEMAKING :</b>	HAND PICKED, WHOLE BUNCH PRESSED WILD FERMENT, NO ACID ADDS, NO ADDED SUGAR, VEGAN 6 MONTHS IN STAINLESS STEEL, CONTAINS SULPHITES DE-ALCOHOLISATION BY LOW TEMP VACUUM DISTILLATION
<b>STYLE :</b>	PRISTINE, LIFTED
<b>SENSORY:</b>	PINE NUT, LEMON BALM WHITE FLORALS, CHALK, FRESH
<b>ALC/VOL :</b>	LESS THAN 0.5%
<b>SERVING TEMP :</b>	06°C (CHILLED)
<b>FOOD MATCHES :</b>	CHILLED CUCUMBER SOUP SCALLOP SASHIMI
<b>LABEL :</b>	STAINLESS STEEL POLISH PATTERN

<b>NUTRITIONAL INFORMATION :</b>	AVG / 100ML
<b>ENERGY :</b>	63KJ / 15CAL
<b>CARBOHYDRATES :</b>	2.7G
<b>NATURAL SUGARS :</b>	2.2G
<b>SODIUM :</b>	30MG
<b>INGREDIENTS :</b>	HEATHCOTE VERMENTINO GRAPES PRESERVATIVE (220)

VERMENTINO VINES IMPORTED BY CHALMERS ——— 2002  
FIRST VERMENTINO ZERO PRODUCED BY CHALMERS — 2024

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.

