



# CHALMERS

## ROSATO 2025

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|-----------------------|---|
| <b>REGION :</b>       | HEATHCOTE, VICTORIA   |
| <b>SOIL TYPE :</b>    | BASALT, SHALE, SANDSTONE<br>DOLERITE, QUARTZ, LIMESTONE   |
| <b>ELEVATION :</b>    | 210 - 225m  |
| <b>RAINFALL :</b>     | 273mm   |
| <b>HARVEST :</b>      | 11 MAR 2025   |
| <b>VARIETY :</b>      | AGLIANICO 100%  |
| <b>WINEMAKING :</b>   | HAND PICKED, WHOLE BUNCH PRESSED<br>WILD FERMENT IN OLD BARRIQUES, NO ACID ADDS<br>7 MONTHS ON FINE LEES, PARTIAL MALO<br>VEGAN, CONTAINS SULPHITES |
| <b>STYLE :</b>        | INVITING, TANGY   |
| <b>SENSORY :</b>      | POMEGRANATE, BLOOD ORANGE<br>VANILLA, RASPBERRY LEAF, SALINE  |
| <b>ALC/VOL :</b>      | 11.9%   |
| <b>FOOD MATCHES :</b> | STEAMED WONTON W/ CHILLI OIL<br>SUMMER VEGETABLE CARPACCIO  |
| <b>CELLARING :</b>    | DRINK NOW UNTIL 2028  |
| <b>SERVING TEMP :</b> | 06°C (CHILLED)  |
| <b>LABEL :</b>        | SPRING TENDRILS   |

VINES IMPORTED BY CHALMERS ————— 2001  
FIRST ROSATO PRODUCED BY CHALMERS ————— 2009

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.

