



CHALMERS

VERMENTINO 2025

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	IRON OXIDE, GRAVEL, SAND SILT, CLAY, CHERT, BASALT
ELEVATION :	150 - 170m
RAINFALL :	273mm
HARVEST :	13 FEB 2025
WINEMAKING :	HAND PICKED, WHOLE BUNCH PRESSED WILD FERMENT, 6 MONTHS ON FINE LEES IN STAINLESS STEEL, VEGAN, CONTAINS SULPHITES
STYLE :	CRISP, VIBRANT
SENSORY:	LIME CORDIAL, SEA SPRAY, LYCHEE GRAPEFRUIT BLOSSOM, ZESTY
ALC/VOL :	12.1%
FOOD MATCHES :	ANCHOVY ZEPPOLE VIETNAMESE NOODLE SALAD
CELLARING :	DRINK NOW UNTIL 2030
SERVING TEMP :	06°C (CHILLED)
LABEL :	STAINLESS STEEL POLISH PATTERN

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.

