



CHALMERS

NERO D'AVOLA 2019

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	BASALT, SHALE, SANDSTONE DOLERITE, QUARTZ, LIMESTONE
ELEVATION :	210 - 220m
RAINFALL :	382mm
HARVEST :	21 MAR 2019
WINEMAKING :	HAND PICKED, WILD FERMENT IN SS WHOLE BERRY, NO ACID ADDS UNFINED, UNFILTERED, VEGAN FRIENDLY CONTAINS SULPHITES
STYLE :	VIBRANT, JUICY
SENSORY :	DUSTY RASPBERRY, CHERRY GRAPHITE, FINE TANNIN
ALC/VOL :	13.5%
FOOD MATCHES :	FRESH TOMATO PASTA MORROCAN SPICES, BBQ LAMB CHOPS
CELLARING :	DRINK NOW UNTIL 2023
SERVING TEMP :	14°C (SLIGHTLY CHILLED)

NERO D'AVOLA VINES IMPORTED BY CHALMERS — 2000
FIRST NERO D'AVOLA 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.

