



CHALMERS

ROSATO 2019

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	BASALT, SHALE, SANDSTONE DOLERITE, QUARTZ, LIMESTONE
ELEVATION :	210 - 225m
RAINFALL :	382mm
HARVEST :	1 & 15 MAR 2019
BLEND :	AGLIANICO 73% NERO D'AVOLA 14% SAGRANTINO 13%
WINEMAKING :	HAND PICKED, 6 MONTHS ON LEES WILD FERMENT, AGLIANICO IN OLD BARRIQUE SAGRANTINO & NERO IN SS, NO ACID ADDS VEGAN FRIENDLY, CONTAINS SULPHITES
STYLE :	DRY, TEXTURAL
SENSORY :	CREAMY, SOFT RASPBERRY ROSE PETALS, PINK GRAPEFRUIT
ALC/VOL :	12.0%
FOOD MATCHES :	BURRATA AND PROSCIUTTO SUMMER SALADS, YUM CHA, DUMPLINGS
CELLARING :	DRINK NOW UNTIL 2021
SERVING TEMP :	06°C (CHILLED)

VINES IMPORTED BY CHALMERS ————— 2000 + 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.

