



CHALMERS

COL FONDO 2021

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	BASALT, SHALE, SANDSTONE DOLERITE, QUARTZ, LIMESTONE
ELEVATION :	210 - 225m
RAINFALL :	442mm
BLEND :	AGLIANICO 100%
HARVEST :	9 & 10 MAR 2021
WINEMAKING :	HAND PICKED, WILD FERMENT IN OLD BARRIQUES, NO ACID ADDS, PARTIAL MALO UNFINED, TIRAGED AFTER 5 MONTHS, UNDISGORGED ZERO DOSAGE, VEGAN FRIENDLY, CONTAINS SULPHITES
STYLE :	BRIGHT, CREAMY
SENSORY:	POLLEN, CASSIA, RUBY GRAPEFRUIT CHALKY, DELICATE FIZZ
ALC/VOL :	13.0%
FOOD MATCHES :	CANAPÉS, LIGHT ANTIPASTO
CELLARING :	DRINK NOW UNTIL 2023
SERVING TEMP :	04°C (WELL CHILLED)

AGLIANICO VINES IMPORTED BY CHALMERS ——— 2001
FIRST COL FONDO PRODUCED BY CHALMERS ——— 2019

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.

