



CHALMERS

GRECO 2021

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	RED CAMBRIAN
ELEVATION :	150 - 170m
RAINFALL :	442mm
HARVEST :	11 MAR 2021
WINEMAKING :	HAND PICKED, WHOLE BUNCH PRESSED WILD FERMENT, NO ACID ADDS 10 MONTHS ON LEES IN OLD PUNCHEONS & SS VEGAN FRIENDLY, CONTAINS SULPHITES
STYLE :	INTENSE, BOLD
SENSORY:	APPLE, VANILLA, BUTTERY SANDALWOOD, MOUTH-WATERING
ALC/VOL :	13.0%
FOOD MATCHES :	GORGONZOLA GNOCCHI GRILLED SWORDFISH
CELLARING :	DRINK NOW UNTIL 2024
SERVING TEMP :	08°C (NOT TOO CHILLED)

GRECO VINES IMPORTED BY CHALMERS ——— 2002
FIRST GRECO PRODUCED BY CHALMERS ——— 2005

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.

