



CHALMERS

LAMBRUSCO 2019

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	RED CAMBRIAN
ELEVATION :	150 - 170m
RAINFALL :	382mm
HARVEST :	1 MAR 2019
WINEMAKING :	HAND PICKED, METHOD TRADITIONAL, 27 MONTHS ON LEES, 6G/L DOSAGE USING APPASSIMENTO, VEGAN FRIENDLY CONTAINS SULPHITES
STYLE :	DRY, APERITIF STYLE
SENSORY:	VIOLETS, CANDIED PEEL CURRANTS, DUSTY SPICE FINE TANNIN
ALC/VOL :	11.2%
FOOD MATCHES :	SALUMI PLATE BLOOD SAUSAGE RISOTTO
CELLARING :	DRINK NOW UNTIL 2025
SERVING TEMP :	04°C (WELL CHILLED)

LAMBRUSCO MAESTRI VINES IMPORTED BY CHALMERS - 2001
FIRST LAMBRUSCO PRODUCED BY CHALMERS ——— 2012

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.

