



CHALMERS

NERO D'AVOLA 2022

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	BASALT, SHALE, SANDSTONE DOLERITE, QUARTZ, LIMESTONE
ELEVATION :	210 - 220m
RAINFALL :	547mm
HARVEST :	11 APR 2022
WINEMAKING :	WILD FERMENT IN SS, WHOLE BERRY NO ACID ADDS, UNFINED, VEGAN FRIENDLY CONTAINS SULPHITES
STYLE :	FRUITY, PLAYFUL
SENSORY:	LIFTED VIOLET, BERRY COMPOTE CHERRY JUBES, CAMPFIRE CRANBERRY CRUNCH
ALC/VOL :	12.4%
FOOD MATCHES :	LAMB SKEWERS, LABNA FLATBREAD AND ZA'ATAR
CELLARING :	DRINK NOW UNTIL 2025
SERVING TEMP :	14°C (CELLAR TEMP)

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.

