



CHALMERS

ROSATO 2023

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	BASALT, SHALE, SANDSTONE DOLERITE, QUARTZ, LIMESTONE
ELEVATION :	215 - 225m
RAINFALL :	754mm
HARVEST :	30 MAR 2023
VARIETY :	AGLIANICO 100%
WINEMAKING :	HAND PICKED, WHOLE BUNCH PRESSED WILD FERMENT, OLD BARRIQUES 6 MONTHS ON FINE LEES, PARTIAL MALO VEGAN FRIENDLY, CONTAINS SULPHITES
STYLE :	DELICATE, DETAILED
SENSORY :	STRAWBERRY LEAF, BLOOD ORANGE CASSIA, ENOKI, PERSISTENCE
ALC/VOL :	11.5%
FOOD MATCHES :	SMOKED SALMON W/ CREME FRAICHE HEIRLOOM TOMATO SALAD
CELLARING :	DRINK NOW UNTIL 2025
SERVING TEMP :	06°C (CHILLED)

VINES IMPORTED BY CHALMERS ————— 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.

