



CHALMERS

ROSATO 2021

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	BASALT, SHALE, SANDSTONE DOLERITE, QUARTZ, LIMESTONE
ELEVATION :	210 - 225m
RAINFALL :	442mm
HARVEST :	4, 9 & 10 MAR 2021
BLEND :	AGLIANICO 87% NERO D'AVOLA 9% SAGRANTINO 4%
WINEMAKING :	HAND PICKED, WILD FERMENT AGLIANICO IN CHESTNUT BOTTE & OLD BARRIQUES SAGRANTINO & NERO IN SS, 6 MONTHS ON LEES NO ACID ADDS, VEGAN FRIENDLY, CONTAINS SULPHITES
STYLE :	DRY, TEXTURAL
SENSORY :	AROMATIC SPICE, BRAMBLE ORANGE ZEST, RUBY POMELO, SAVOURY
ALC/VOL :	12.5%
FOOD MATCHES :	CAPRESE SALAD PRAWN DUMPLINGS
CELLARING :	DRINK NOW UNTIL 2023
SERVING TEMP :	06°C (CHILLED)

VINES IMPORTED BY CHALMERS ————— 2000 + 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.

