



CHALMERS

ROSATO 2022

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	BASALT, SHALE, SANDSTONE DOLERITE, QUARTZ, LIMESTONE
ELEVATION :	210 - 225m
RAINFALL :	547mm
HARVEST :	11 & 15 MAR & 7 APR 2022
BLEND :	AGLIANICO 63% NERO D'AVOLA 20% SAGRANTINO 17%
WINEMAKING :	HAND PICKED, WHOLE BUNCH PRESSED WILD FERMENT, AGLIANICO IN CHESTNUT BOTTE & OLD BARRIQUES, SAGRANTINO & NERO IN SS 6 MONTHS ON FINE LEES, PARTIAL MALO VEGAN FRIENDLY, CONTAINS SULPHITES
STYLE :	DRY, SAVOURY
SENSORY :	RHUBARB, ROSE, WILD STRAWBERRY PINK GRAPEFRUIT, SOFT GRIP
ALC/VOL :	11.8%
FOOD MATCHES :	CAPRESE SALAD SCALLOP AND PINK GRAPEFRUIT CEVICHE
CELLARING :	DRINK NOW UNTIL 2024
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.

