



# CHALMERS

## VERMENTINO 2022

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	RED CAMBRIAN
ELEVATION :	150 - 170m
RAINFALL :	547mm
HARVEST :	27 FEB 2022
WINEMAKING :	WILD FERMENT, NO ACID ADDS, 5 MONTHS ON FINE LEES IN SS, VEGAN FRIENDLY, CONTAINS SULPHITES
STYLE :	FRESH, ELEGANT
SENSORY:	MEYER LEMON NATIVE FLORALS WHITE STONE FRUIT PINE NUT, SALTBUSH
ALC/VOL :	12.1%
FOOD MATCHES :	FISH & CHIPS PRAWN & PORK DUMPLINGS
CELLARING :	DRINK NOW UNTIL 2024
SERVING TEMP :	06°C (CHILLED)

VERMENTINO VINES IMPORTED BY CHALMERS ——— 2002  
FIRST VERMENTINO PRODUCED BY CHALMERS ——— 2004

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.

