



CHALMERS

AGLIANICO 2013 MUSEUM RELEASE

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	BASALT, SHALE, SANDSTONE DOLERITE, QUARTZ, LIMESTONE
ELEVATION :	215 - 225m
RAINFALL :	308mm
HARVEST :	11 APR 2013
WINEMAKING :	HAND PICKED, WILD FERMENT WHOLE BERRY, OPEN FERMENTER AGED 18 MONTHS IN FRENCH BARRIQUES 10% NEW NO ACID ADDS, UNFINED, UNFILTERED VEGAN FRIENDLY, CONTAINS SULPHITES
STYLE :	DISTINCTIVE, STRUCTURED
SENSORY :	DARK MULBERRY, CIGAR BOX POLISHED LEATHER, RAW HONEY CHERRY PIP, MATURE TANNIN
ALC/VOL :	13.0%
FOOD MATCHES :	BRAISED LEEKS W/LENTIL DU PUY COQ AU VIN
CELLARING :	DRINK NOW UNTIL 2030
SERVING TEMP :	18°C (CELLAR TEMPERATURE)
LABEL :	CHESTNUT BOTTE

AGLIANICO VINES IMPORTED BY CHALMERS ———— **2001**
FIRST AGLIANICO 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.

