

le sorelle

Sisters Kim & Tennille Chalmers initiated the idea of making this wine from their family's Heathcote vineyard. For almost two decades Chalmers have focused their wine adventures around grape varieties new to Australia. Since 2011 Le Sorelle, meaning 'the sisters' in Italian, has provided them an opportunity to express a classic variety, from a region with an established reputation for Australia's adopted icon grape.

The Chalmers Sisters have crafted a shiraz that carries the power and earthy, charr hallmarks of the famous red Cambrian terrain, yet shows freshness and elegance usually associated with old world wines.

Vintage | 2019

GI | Heathcote, Victoria

Site | 36°32'26"S, 144°46'9"E

Soil Type | Cambrian

Elevation | 170 metres

Harvest Date | 7 March 2019

Winemaking | destemmed, wild ferment, unfinned, unfiltered

Production | 3800 Bottles

Aroma | Dusty dark plum, sweet spice, roasted meats

Palate | Bright fruit, mid weight, graphite, fine tannin

Alcohol by Volume | 15%

Standard Drinks | 8.9

Contains | Sulphites, no animal products

Label Artwork by Nikita Hederics

