



2011 Aglianico

Aglianico Background

Aglianico is an ancient, late-ripening, tannic and acidic red grape from Southern Italy capable of making high quality wines with a great capacity for ageing. The premier regions for production, both holding DOCG status, are Taurasi in Campania and Vulture in Basilicata. It thrives in warm conditions as its long growing season allows complex characters to develop, with grapes being harvested in the cooler autumn period.

Aglianico Winemaking Notes

From the Chalmers Heathcote Vineyard where Aglianico plantings are established atop the Mt Camel ridge at 240m elevation in rocky Cambrian terrain. Hand picked fruit is 100% destemmed and fermented in open fermenters without a yeast addition. Fermentation typically goes for 20 days. The wine is then pressed and matured in 90% old and 10% new French barriques. Malolactic fermentation is natural. The wine is bottled without fining and little or no filtration after about 18 months.

Aglianico Tasting Notes

The 2011 Aglianico is vibrant, showing earthy cherry, aromatic spice and delicate perfume on the nose. The balanced, savoury palate shows subtle fruitcake spices, herbal notes and candied orange rind with a pleasant mouth-watering acidity and the fine, smooth, building tannins you would expect of the variety. An elegant and structured wine with excellent potential for long ageing.

Aglianico Food Matching

The elegant, savoury character of Aglianico matches beautifully with medium weight dishes with concentrated flavours such as confit duck or wild mushroom and truffle pasta.

Aglianico Cellaring Notes

Drink now until 2026

GI: Heathcote Victoria

"2011 Chalmers Heathcote Aglianico is a beauty: pinot-like delicate aromatics and red fruit, followed by nebbiolo-like savoury, lacy, tongue-hugging tannins" Max Allen, Weekend Australian, February 2014

"light-to-medium-bodied with a complexion reminiscent of pinot, its ripe berry fruit enriched with spice and bitumen aromas, this is a wine that screams for charcuterie and olives. 92.100" Alan Hunter, Courier Mail, April 2014