



## 2014 Felicitas

### Felicitas Background

After kicking off sparkling production with dry red Lambrusco in 2012, Chalmers added a traditional method white sparkling in 2013. The obvious choice for fruit was fiano, a variety not unlike chardonnay in its body and texture and with very high natural acidity, which is a great asset to sparkling wine production. The cuvee name is from the Roman goddess of good luck and happiness Felicitas. In ancient Roman culture felicitas (from the Latin adjective felix, “fruitful, blessed, happy, lucky”) is a condition of divinely inspired productivity, a quality expressing the close bonds between religion and agriculture.

### Felicitas Winemaking Notes

Chalmers Felicitas is made from 100% fiano grown on the Cambrian soils of the Chalmers Heathcote vineyard, hand-harvested and made at Kilchurn winery, the sparkling wine specialists in Romsey, Victoria. Fermented cool in stainless steel tank, the wine was tirage bottled in April 2014, then spent 15 months on yeast lees in the bottle prior to being riddled and disgorged in July 2015. The wine showed a perfect natural balance so it required no dosage at disgorging.

### Felicitas Tasting Notes

The 2014 Chalmers Felicitas sits somewhere between a premium dry prosecco and a blanc de blanc in style, it has a distinctly Italianate palate with the savouriness and texture you would expect from fiano. Made using traditional methods, this sparkling Fiano shows aromas of lemon, lime, pear and grapefruit. The palate is creamy and crisp with flinty minerality and great length.

### Felicitas Food Matching

A classic aperitif style suited to celebratory occasions, pre dinner drinks or matched with light canapés.

### Felicitas Cellaring Notes

Drink now until 2019

### GI: Heathcote Victoria

*“Yellow in colour with green hues; green apple, pear, some blossom and hints of Vegemite and seaweed also apparent. Some citrus and stonefruit on the balanced palate as well as grapefruit, quince and plenty of peach. Nice, crisp citrus finish; good length.” Best of Tasting, Not the Usual Suspects Sparkling Tasting, Wine & Viticulture Journal, November/December 2015.*