



2015 Greco

Greco Background

Greco is the name given to a bunch of grape varieties cultivated across Southern Italy, named as such because of the belief that they were brought to Italy from Greece. Whether this is in fact true there have been Greco vines growing in this part of Italy for thousands of years, most notably the strain of greco which makes DOCG Greco di Tufo in Campania and in Puglia where it makes some of the best white wines in the region because of its high natural acidity.

Greco Winemaking Notes

The greco vines in the Chalmers Heathcote vineyard are Greco di Tufo, imported by the Chalmers family in the late 1990s and planted at Heathcote in 2011. Grapes were hand harvested and whole bunch pressed into stainless steel tanks and wild fermented at 14 degrees. The wine was cold stabilised and bottled after 6 months to release young and retain freshness.

Greco Tasting Notes

Beguiling aromas of marzipan, fresh white peaches and aromatic spice lead to a chalky, mineral palate with appealing phenolic grip and the trademark mouthwatering acidity of greco.

Greco Food Matching

Racy and textured, this wine can be matched well with robust or spicy seafood dishes or barbecued shellfish.

Greco Cellaring Notes

Drink now until 2019

GI: Heathcote Victoria

“A little pongy (in a good way) to begin, then opens with plenty of poached pear and pear skin, so has good cut. Creamy too, with a sniff of chamomile. Lots chewy pear skin flavour as well, a touch of arugula bitterness, and a lingering yellow stonefruit kernel finish” 92 Points, Tim White, Australian Financial Review, February 2016

“This is a super dry white of easy enjoyment, difference and some complexity. Apricot kernel, brine, almond and melon. Light bodied, but flavoursome, smooth glassy acidity, gentle powdery texture, clean finish perfumed with sweet herbs and ripe lemon. Very hard to stop drinking it. I don’t know whether or not I’m rating it too highly, but gee it’s good.” 93 points, Gary Walsh, The Wine Front, April 2016