



2015 Vermentino

Vermentino Background

Vermentino is traditionally grown in Sardinia and on the Ligurian and Tuscan coasts in Italy, also in Corsica and parts of Provence where it is called Rolle. Vermentino wines are an important part of the Mediterranean coastal lifestyle in these areas. The classic descriptors of the variety include sea-spray, hard herbs and chalkiness, all reflections of the Sardinian vineyard conditions including mistral winds off the Mediterranean and abundant wild thyme and rosemary.

Vermentino Winemaking Notes

This wine is made from our Heathcote Vineyard, which is planted on the rich red Cambrian earth of the famous Mt Camel Range. The 2015 Vermentino was hand harvested then whole bunch pressed 24 hours later and wild fermented on fine solids in stainless steel tanks. The temperature of fermentation is limited to 14 degrees. It is bottled after about 6 months.

Vermentino Tasting Notes

The 2015 Vermentino is made from the VCR1 clone imported by Chalmers Nurseries in the late 90s. Racy and savoury, this vermentino shows hints of aromatic herbs and Amalfi lemons. The palate has a chalky texture and fresh, mouthwatering acidity.

Vermentino Food Matching

Best served intensely chilled and accompanied by light salty starters such as calamari fritti, fried whitebait or stuffed zucchini flowers.

Vermentino Cellaring Notes

Drink now until 2018

GI: Heathcote Victoria

Best White Wine Trophy, Heathcote Wine Show 2016

"It's a crunchy white. It has a bit of spark about it, a bit of texture, and an excellent serve of vigorous flavour. Spice, dry pear, lemony-apple, florals and brine. It's textural in a dry, engaging, quartz-like way. It's very good." 92 Points, Campbell Mattinson, The Wine Front, January 2017

"These Italian varieties need acidity to keep their line and focus, and Chalmers knows that better than most. Lemon drop/zest, apple and citrus with a savoury nuance keeps this in the money." 93 Points, James Halliday Wine Companion 2017