



Dott.

HANDMADE BY CHALMERS

PROSECCO
RIBOLLA GIALLA
MALVASIA ISTRIANA
PAVANA
SCHIOPPETTINO

HEATHCOTE
CHALMERS.COM.AU

- Dott. by Chalmers is inspired by and named in honour
- of the late Dr. Rod Bonfiglioli a passionate, eccentric
- scientist whose dogged determination and visionary
- foresight brought so much colour, interest and integrity
- to Australian wine. He sought out a diverse array of grape
- varieties for our Chalmers imported collection, including
- many rare ones, seeing their promise long before we did.
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- The choice of grape varieties in the Dott. range challenges
- the concept of homoclimes as the most beneficial place
- to establish grape varieties in new locations. Through
- years of open-minded experimentation Chalmers have
- discovered that sometimes translating a grapevine to
- a new environment can give surprising and beautiful
- results, often producing wines which are truly unique
- from its ancestors in Europe yet still achieving quality and
- authenticity. A new expression, a truly Australian wine
- which speaks of its own place and time. The Dott. range
- of handmade wines from estate grown fruit, encapsulates
- this idea, and in this instance, taking grape varieties that
- originate in the humid and oceanic North East of Italy and
- growing them in the inland dry climate and red soils of
- northern Heathcote and Mildura.
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- Dr. Rod would have said if you do the research diligently
- and analyse the results objectively you can ignore the rule
- book and forge new ground. Dr. Rod's persistent drive,
- direction and contacts set Chalmers on the path that has
- helped change the course of Australian wine, and for that
- we are grateful.
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PROSECCO MURRAY DARLING

Prosecco needs little introduction. It hails from the Veneto in the foothills between the Dolomite mountains and the Adriatic Sea near Venice in North Eastern Italy. This attractive, appealing sparkling wine has historically been made in various sparkling wines methods, often made 'Contadino' style (col fondo), charmat, carbonated as well as still wine. Its popularity in recent years is for good reason, mostly due to it's delicious and approachable nature.

Chalmers imported Prosecco through the Dr. Rod connection with VCR together with our first vine imports selected in 1998, decades before the variety and wine style had seen the international popularity it has today. It's mid-late ripening behaviour is a benefit for our warmer climate viticulture. Prosecco's flavour ripeness at lower sugar levels as well as our sandy soils and limestone of the Murray Darling region vineyard promotes pristine and pure fruit flavours also favourable for crafting fresh, sparkling wine.

Our is Prosecco is typically harvested in mid-late February, over two seperate harvests approximately 10 days apart to allow subtle complexities to the finished wine. The two individual harvests are pressed into stainless steel for cool, natural ferments on solids. After some maturation on fine lees in stainless steel it is bottled early in the year of production for ultimate freshness in bottle.

Dott. Prosecco is a refreshingly crisp and aromatic sparkling; fragrant and fruit forward with aromas of feijoa flower, green apple and lemon verbena. Pale in the glass with delicate fizz, this wine is drier than most Prosecco and has some gentle texture and a moreish finish.





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RIBOLLA GIALLA HEATHCOTE

Ribolla Gialla, or Ribuele as it is now known in Italy, hails from Friuli. It's the basis of now iconic cult wines coming from the area along the Slovenian border where it is often made on skins and sometimes in Amphorae by winemakers who've inspired the recent growth of the natural wine movement. In other parts of Friuli it's made as a crisp, clean and somewhat aromatic white wine along with, more recently, sparkling wines – piggy-backing on the success of neighbouring Veneto's Prosecco.

Unlike the other Dott. varieties, Ribolla Gialla is a more recent import by the Chalmers family. Arriving out of quarantine in 2015. The reason it's found its way into the range inspired by Dr Rod is that we applied lateral thinking in the decision to plant this grape at our northern Heathcote vineyard – a far cry from the climate conditions of Friuli. Being a thin-skinned grape, somewhat prone to botrytis, we figured the relatively dry and well-ventilated site would be a bonus. Also Ribolla has natural high acidity and ripens at lower sugar levels, another couple of great benefits for wine quality when growing in warmer areas.

Dott. Ribolla is picked typically in mid-February, chilled overnight and then pressed into stainless steel for a cool, natural fermentation on fine solids with no acid adjustment required. After some maturation on fine lees in stainless steel it is hand bottled, unfined and unfiltered, on site at Merbein in Spring the year of production.

Dott. Ribolla is pale lemon in the glass with aromas of feijoa, cucumber and botanicals. The palate hints at lime and toasted hazelnuts. While introducing itself as delicate, it's more textural than you would imagine, with a pleasant phenolic grip more often associated with weightier wines.





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MALVASIA ISTRIANA HEATHCOTE

Considered the finest quality member of the vast Malvasia family, Malvasia Istriana hails from Friuli where it makes fine, elegant, aromatic and mineral wines. It is mainly grown on clay/lime soils at low elevation in Friuli but it is said to produce the best results in the free draining gravelly plains of Friuli Grave or on harder hillside sites where the variety's natural vigour is tamed.

Chalmers introduced a selection of Malvasia Istriana to Australia in the late 1990s, at about the same time that Bruce and Jenni Chalmers were enjoying wines from the grape with Dr. Rod and Stefano de Pieri at his restaurant and dreaming up a revolution in Australian wine. The first table wine was made from this clone by the Chalmers family in 2005, then a passito dessert wine in 2009. After more encouraging results from the grape in the 2013 #bucketwine project Chalmers decided to plant it at Heathcote in a new planting designated as the Rod Bonfiglioli block because it focuses on six North Eastern Italian varieties which are a deviation from the mostly Mediterranean flavour of the Chalmers vineyard to date.

Dott. Malvasia Istriana is typically picked late February, chilled overnight and pressed into stainless steel for a cool, natural fermentation on fine solids. After maturation on fine lees in stainless steel, for between 6 and 12 months depending on the vintage, it is hand bottled on site at Merbein.

Dott. Malvasia Istriana is golden straw coloured and has delicate spiced apple, lemon and hay aromas with a crisp, mineral palate of fresh cut red apple, fine structure, savouriness and pleasant acidity.





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PAVANA HEATHCOTE

The rarest grape in the Chalmers collection, Pavana caught Dr. Rod's attention during a mid-1990s tenure at Udine University. Only a handful of pavana vineyards now remain in Italy, mostly in Valsugana which bridges Trentino and Veneto, but it was once widely planted in these areas when the region was part of Austria where much of the pavana wine was consumed. Being a light, perfumed and herbal red it wasn't favoured by the Italian's once the region passed to Italian rule so pavana became unviable and was removed from most vineyards.

Pavana joined the Chalmers collection in 2000 but the first pretty, rosé-like super light red wines weren't made from the Murray Darling nursery block until 2013-2015 under the Chalmers Project label. The combination of the variety with the distinctive Heathcote soil influence has produced a more structured and darker wine, still retaining the charm and freshness so endearing in the project wines. The fact that this variety was singled out by Dr. Rod during the 1990s at a time when heavy, concentrated and oaked reds were in fashion is a testament to his foresight.

Pavana is a late ripener, usually picked later in vintage, chilled overnight then placed in an open fermenter for a whole berry wild ferment lasting around 20 days, after which it is basket pressed. Maturation is in stainless steel to retain optimum freshness. The wine is hand bottled at our Merbein winery after short ageing, before the next vintage.

The pretty, rich garnet coloured Pavana has intense fragrance of fresh wild raspberry, dried figs and Darjeeling tea leaves. The palate is vibrant with rhubarb, rosehip and geranium characters, the classic Heathcote charry note, backed by a subtle tannin structure around a long acid line.





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SCHIOPPETTINO HEATHCOTE

Almost extinct in the early 20th Century, Schioppettino was lovingly revived in the 1970s and now flourishes mostly in Prepotto along the Judrio Valley close to the Slovenian border in the warm, temperate and rainy Colli Orientali del Friuli. The detailed variety is prized for its overt and distinctive white pepper and spice notes and firm but fine tannins.

On a 2015 trip to visit Rauscedo nursery Kim and Tennille Chalmers were in a restaurant in Cividale del Friuli when they were approached by the President of the Association of Schioppettino producers of Prepotto who had overheard them speaking about the grape in English. A wonderful and inspiring exchange ensued with the local experts fascinated to hear of Australian Schioppettino and giving hearty approval for the selection of the Heathcote site as 'perfect' terroir and climate for their beloved grape which needs good air drainage, warm days, cool nights and mineral soils.

Dott. Schioppettino is picked later in the season, chilled overnight then destemmed into open fermenter for a whole berry wild ferment. It is basket pressed and racked into a combination of stainless steel and old French oak barrique. After maturation it is hand bottled on site at Merbein approximately 12 months after harvest.

Schioppettino is bursting with white pepper and Dutch speculaas spice aromas with a hint of jasmine and woody notes. The medium bodied palate reiterates the anise, cinnamon and cardamom spices with cedar oil, blackcurrant and Davidson plum flavours supported by medium grain tannins giving a lingering dry finish.

