



2014 Lambrusco

Lambrusco Background

Lambrusco is actually a group of ancient Italian red grape varieties originating in Emilia-Romagna. Real lambrusco is a structured, acidic, dry and tannic sparkling wine but the wine was made infamously by cheap, sweeter versions that were popular in the 1970s and 80s. Chalmers Lambrusco is among the first of the real dry red Lambrusco wines, made from one of the legally official lambrusco varieties, to be produced in Australia.

Lambrusco Winemaking Notes

100% hand picked Lambrusco Maestri grown on the Cambrian soils at the Heathcote vineyard, and made at Kilchurn winery. Lambrusco is usually made by charmat method but this wine is made by traditional method, giving extra finesse and great mousse. Fermented in an open fermenter then pressed off skins at 3 baume and finished in a stainless steel tank before a period in old oak barrels. The wine was tirage bottled in May 2014, then spent 13 months on yeast lees in bottle prior to being riddled and disgorged with a dosage of 8g/L sugar.

Lambrusco Tasting Notes

The 2014 Chalmers Lambrusco is intensely fragrant showing purple florals, tobacco, blackcurrant fruit and sweet spices of vanilla, cinnamon and clove. The palate shows bright fruit with savoury notes, refreshing acidity and a lasting tannic grip and fine persistent fizz.

Lambrusco Food Matching

Prosciutto and mozzarella piadina, Parmeggiano Reggiano or salumi plate.

Lambrusco Cellaring Notes

Drink now until 2019

GI: Heathcote Victoria

"That sickly sweet Lambrusco of the '70s and '80s is gone but slowly being forgotten thanks to winemakers like the Chalmers family in Heathcote. This is a beauty, with a delicate fizz and cassis and sarsparilla-like flavours that flow across the palate. Chill Well" Chris Morrison, Sunday Herald Sun, October 2017