



CHALMERS

PECORINO 2023

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	RED CAMBRIAN
ELEVATION :	170 - 190m
RAINFALL :	754mm
HARVEST :	7 MAR 2023
WINEMAKING :	HAND PICKED, WHOLE BUNCH PRESSED WILD FERMENT, NO ACID ADDS 10 MONTHS ON LEES IN SS VEGAN FRIENDLY, CONTAINS SULPHITES
STYLE :	COMPLEX, ZESTY
SENSORY:	RED PEACH, FENUGREEK SMOKED ALMONDS, DRIED PEAR FRESH BAY LEAF
ALC/VOL :	14.2%
FOOD MATCHES :	SPANISH FISH STEW CHICKEN KORMA
CELLARING :	DRINK NOW UNTIL 2026
SERVING TEMP :	06°C (CHILLED)

PECORINO VINES IMPORTED BY CHALMERS ————— **2015**
FIRST PECORINO PRODUCED BY CHALMERS ————— **2018**

The Chalmers family are proud of our heritage as visionary vine importers and grape growers. Our sense of adventure and spirit of sharing have helped shape today's colourful Australian wine scene.

