



CHALMERS

PECORINO 2022

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	RED CAMBRIAN
ELEVATION :	150 - 170m
RAINFALL :	547mm
HARVEST :	10 MAR 2022
WINEMAKING :	HAND PICKED, WHOLE BUNCH PRESSED NO ACID ADDS, WILD FERMENT 5 MONTHS ON FINE LEES IN SS VEGAN FRIENDLY, CONTAINS SULPHITES
STYLE :	CONFIDENT, TEXTURAL
SENSORY:	APRICOT KERNEL, CUMQUAT FRESH FIG, SOFT HERBS, SMOKEY
ALC/VOL :	14.2%
FOOD MATCHES :	CHEESE SOUFFLÉ BAKED FIGS WITH PROSCIUTTO
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.

