



CHALMERS

AGLIANICO 2016

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	IRONSTONE, DOLERITE GREEN BASALT, QUARTZ
ELEVATION :	215 - 225m
RAINFALL :	434mm
HARVEST :	17 MAR 2016
WINEMAKING :	HAND PICKED, WILD FERMENT WHOLE BERRY, BASKET PRESSED AGED IN CHESTNUT BOTTE NO ACID ADDS, UNFINED, UNFILTERED, VEGAN FRIENDLY, CONTAINS SULPHITES.
STYLE :	MEDIUM BODIED, FINELY STRUCTURED
SENSORY :	PLUM, LAVENDER, COCOA FINE BUILDING TANNIN
ALC/VOL :	13.0%
FOOD MATCHES :	ROASTED DUCK, TRUFFLE RISOTTO, PORK BELLY
CELLARING :	DRINK NOW UNTIL 2029
SERVING TEMP :	18°C (CELLAR TEMPERATURE)

AGLIANICO VINES IMPORTED BY CHALMERS ——— 2001
FIRST AGLIANICO PRODUCED BY CHALMERS ——— 2004

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.

