



CHALMERS

APPASSIMENTO 2017

REGION :	MURRAY DARLING, VICTORIA
SOIL TYPE :	RED SAND, LIMESTONE
ELEVATION :	56m
RAINFALL :	329mm
HARVEST :	04 APR 2017
BLEND :	LAMBRUSCO MAESTRI 100%
WINEMAKING :	HAND PICKED, NATURALLY RACK DRIED WILD FERMENTED, BARREL AGED 1.5KG GRAPES IN EVERY 375mL BOTTLE VEGAN FRIENDLY, CONTAINS SULPHITES
STYLE :	BALANCED SWEETNESS
SENSORY :	DARK CHOCOLATE, DARK CHERRY BLACK CARDAMOM, PRUNE
ALC/VOL :	14.5%
RESIDUAL SUGAR :	140g/L
FOOD MATCHES :	CHEESE PLATE BITTER CHOCOLATE DESSERT
CELLARING :	DRINK NOW UNTIL 2030
SERVING TEMP :	08°C (NOT TOO CHILLED)

LAMBRUSCO MAESTRI VINES IMPORTED BY CHALMERS - 2001
FIRST APPASSIMENTO PRODUCED BY CHALMERS ——— 2009

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.

