



# CHALMERS

## NERO D'AVOLA 2018

<b>REGION :</b>	HEATHCOTE, VICTORIA
<b>SOIL TYPE :</b>	IRONSTONE, DOLERITE GREEN BASALT, QUARTZ
<b>ELEVATION :</b>	210 - 220m
<b>RAINFALL :</b>	401mm
<b>HARVEST :</b>	28 FEB 2018
<b>WINEMAKING :</b>	HAND PICKED, WILD FERMENT WHOLE BERRY, NO ACID ADDS UNFINED, UNFILTERED, VEGAN FRIENDLY CONTAINS SULPHITES
<b>STYLE :</b>	VIBRANT, JUICY
<b>SENSORY :</b>	DUSTY RASPBERRY, CHERRY GRAPHITE, FINE TANNIN
<b>ALC/VOL :</b>	12.5%
<b>FOOD MATCHES :</b>	FRESH TOMATO PASTA MORROCAN SPICES, BBQ LAMB CHOPS
<b>CELLARING :</b>	DRINK NOW UNTIL 2022
<b>SERVING TEMP :</b>	14°C (SLIGHTLY CHILLED)

**NERO D'AVOLA VINES IMPORTED BY CHALMERS** — 2000  
**FIRST NERO D'AVOLA 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.

