



CHALMERS

FELICITAS 2016

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	RED CAMBRIAN
ELEVATION :	150 - 170m
RAINFALL :	434mm
HARVEST :	02 FEB 2016
BLEND :	FIANO 100%
WINEMAKING :	HAND PICKED, WHOLE BUNCH PRESSED METHOD TRADITIONAL, 27 MONTHS ON LEES ZERO DOSAGE, VEGAN FRIENDLY CONTAINS SULPHITES
STYLE :	PERFUMED, ELEGANT
SENSORY :	DAFFODIL, REFRESHING NOUGAT, CRUNCHY PEACH
ALC/VOL :	12.5%
FOOD MATCHES :	SALTY CANAPES, OYSTERS CREAMY CHEESES
CELLARING :	DRINK NOW UNTIL 2026
SERVING TEMP :	04°C (WELL CHILLED)

FIANO VINES IMPORTED BY CHALMERS ————— 2001
FIRST FELICITAS PRODUCED BY CHALMERS ————— 2013

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.

