



CHALMERS

LAMBRUSCO 2018

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	RED CAMBRIAN
ELEVATION :	150 - 170m
RAINFALL :	401mm
HARVEST :	21 FEB 2018
WINEMAKING :	HAND PICKED, METHOD TRADITIONAL 9 MONTHS ON LEES, 4G/L DOSAGE VEGAN FRIENDLY, CONTAINS SULPHITES
STYLE :	DRY, APERITIF STYLE
SENSORY :	VIBRANT, VIOLETS BLACKCURRANT SPICE, TANNIN
ALC/VOL :	11.0%
FOOD MATCHES :	CURED MEATS, PORK ARANCINI
CELLARING :	DRINK NOW UNTIL 2022
SERVING TEMP :	04°C (WELL CHILLED)

LAMBRUSCO MAESTRI VINES IMPORTED BY CHALMERS - 2001
FIRST LAMBRUSCO PRODUCED BY CHALMERS ——— 2012

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.

