



CHALMERS

COL FONDO 2020

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	BASALT, SHALE SANDSTONE, DOLERITE QUARTZ, LIMESTONE
ELEVATION :	210 - 220m
RAINFALL :	499mm
BLEND :	AGLIANICO 100%
HARVEST :	4 MAR 2020
WINEMAKING :	HAND PICKED, WILD FERMENT IN OLD BARRIQUES, NO ACID ADDS, TIRAGED AFTER 5 MONTHS, UNDISGORGED, ZERO DOSAGE VEGAN FRIENDLY, CONTAINS SULPHITES
STYLE :	BRIGHT, CREAMY
SENSORY:	FENNEL FLOWERS, SOURDOUGH RUBY GRAPEFRUIT, CHALKY, DELICATE FIZZ
ALC/VOL :	11.6%
FOOD MATCHES :	JAMON CROQUETTE RETRO PRAWN COCKTAIL
CELLARING :	DRINK NOW
SERVING TEMP :	04°C DEGREES (WELL CHILLED)

AGLIANICO VINES IMPORTED BY CHALMERS ——— 2001

FIRST COL FONDO PRODUCED BY CHALMERS ——— 2019

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.

