



CHALMERS

FALANGHINA 2021

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	BASALT, SHALE, SANDSTONE DOLERITE, QUARTZ, LIMESTONE
ELEVATION :	210 - 225m
RAINFALL :	442mm
HARVEST :	9 MAR 2021
WINEMAKING :	HAND PICKED, WHOLE BUNCH PRESSED WILD FERMENT, NO ACID ADDS 6 MONTHS ON LEES IN SS, VEGAN FRIENDLY CONTAINS SULPHITES
STYLE :	EXOTIC, RACY
SENSORY:	ORCHID, FRESH LYCHEE, LIME WHITE STONES, PERSISTENT
ALC/VOL :	13.0%
FOOD MATCHES :	ZUPPA DI PESCE AROMATIC FISH CURRY
CELLARING :	DRINK NOW UNTIL 2023
SERVING TEMP :	06°C (CHILLED)

FALANGHINA VINES IMPORTED BY CHALMERS — 2015
FIRST FALANGHINA PRODUCED BY CHALMERS — 2018

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.

