



CHALMERS

FALANGHINA 2022

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	BASALT, SHALE, SANDSTONE DOLERITE, QUARTZ, LIMESTONE
ELEVATION :	200 - 220m
RAINFALL :	547mm
HARVEST :	28 MAR 2022
WINEMAKING :	HAND PICKED, WHOLE BUNCH PRESSED WILD FERMENT, NO ACID ADDS 5 MONTHS ON FINE LEES IN SS VEGAN FRIENDLY, CONTAINS SULPHITES
STYLE :	STEELY, ZIPPY
SENSORY:	APPLE BLOSSOM, GRANNY SMITH SHERBET, LIMESTONE, RIVER MINT
ALC/VOL :	14.0%
FOOD MATCHES :	BUG TORTELLINI WITH BUTTER SAUCE VITELLO TONNATO
CELLARING :	DRINK NOW UNTIL 2027
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.

