



CHALMERS

NERO D'AVOLA 2021

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	BASALT, SHALE, SANDSTONE DOLERITE, QUARTZ, LIMESTONE
ELEVATION :	210 - 220m
RAINFALL :	442mm
HARVEST :	12 & 17 MAR 2021
WINEMAKING :	WILD FERMENT IN SS, WHOLE BERRY NO ACID ADDS, UNFINED, VEGAN FRIENDLY CONTAINS SULPHITES
STYLE :	VIBRANT, JUICY
SENSORY:	WILD RASPBERRY, RED CURRANT JELLY BAY LEAF, GRAPHITE, FINE TANNIN
ALC/VOL :	13.0%
FOOD MATCHES :	WOOD FIRED PIZZA BBQ LAMB CHOPS
CELLARING :	DRINK NOW UNTIL 2024
SERVING TEMP :	14°C (SLIGHTLY CHILLED)

NERO D'AVOLA VINES IMPORTED BY CHALMERS — 2000
FIRST NERO D'AVOLA PRODUCED BY CHALMERS — 2009

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.

