



CHALMERS

BUSH VINE INZOLIA 2022

REGION :	MURRAY DARLING, VICTORIA
SOIL TYPE :	RED MURRAY SAND, LIMESTONE
ELEVATION :	51m
RAINFALL :	304mm
IRRIGATION :	48mm
HARVEST :	18 & 22 FEB 2022
WINEMAKING :	HAND PICKED, WHOLE BUNCH PRESSED WILD FERMENT, 8 MONTHS ON LEES IN SS UNFINED, UNFILTERED, VEGAN, CONTAINS SULPHITES
STYLE :	PERFUMED, INTENSE
SENSORY:	LIFTED FLORALS , CARDAMON SEED, DENSE PULPY MOUTHFEEL, LIMESTONE
ALC/VOL :	13.3%
FOOD MATCHES :	MISO MARINATED BLACK COD JERUSALEM ARTICHOKE HAZELNUT TART
CELLARING :	DRINK NOW UNTIL 2028
SERVING TEMP :	8 -10 °C (NOT TOO CHILLED)

INZOLIA VINES IMPORTED BY CHALMERS ————— 2015
FIRST INZOLIA 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.

