



CHALMERS

BUSH VINE NEGROAMARO 2021

REGION :	MURRAY DARLING, VICTORIA
SOIL TYPE :	RED MURRAY SAND, LIMESTONE
ELEVATION :	49m
RAINFALL :	234mm
IRRIGATION :	159mm
HARVEST :	25 FEB & 5 MAR 2021
WINEMAKING :	HAND PICKED, WILD FERMENT WHOLE BERRY, OPEN FERMENTER EXTENDED MACERATION, BASKET PRESSED UNFINED, UNFILTERED, VEGAN, CONTAINS SULPHITES
STYLE :	PURE, FOCUSED
SENSORY:	QUANDONG JELLY TALC, BLOOD ORANGE SALTBUSH, DUSTY TANNIN
ALC/VOL :	14.0%
FOOD MATCHES :	DUCK AND SAUSAGE CASSOULET GRILLED FISH WITH CAPONATA
CELLARING :	DECANT NOW UNTIL 2032
SERVING TEMP :	12-14°C (CELLAR TEMPERATURE)

NEGROAMARO VINES IMPORTED BY CHALMERS ——— 2001
FIRST NEGROAMARO PRODUCED BY CHALMERS ——— 2005

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.

