# MOTHER BLOCK

## By the Chalmers Family Murray Darling, Victoria, Australia

Aptly named 'Mother Block', these wines come from the red sand and limestone soils of the Chalmers Vineyard in Merbein, the heart and hub of everything we do. As well as it being the location of our family home and business, this unique and diverse vineyard is the adopted home to each variety that we've imported to Australia over the last 20+ years.

It is also the source block for supplying millions of vines planted across Australia through our vine nursery, hence the name Mother Block. All wines are sustainably farmed, estate grown, ethically tended, co-fermented and vegan friendly with the use of lightweight glass and labels made from 100% recycled materials.







## **2022 WHITE**

12.3% ALC/VOL

Well hello fresh! The cooler vintage of 2022 has showcased the bright fresh and crunchy elements of all these varieties. Tangy lemon sorbet, zesty passionfruit, zingy pineapple and flourless almond cake

It tantalizes the taste buds with the same mix of fruits on the nose, coupled with cool stream cress, a nettle texture and a super cool feel to finish.

BASED ON VERMENTINO AND FIANO WITH TOUCHES OF GRECHETTO, GRECO. GLERA AND PINOT BIANO

### **2022 ROSE**

12.7% ALC/VOL

With copper and ocean trout coloured tones, the nose is elegant and pretty, with aromas of rose petals, orange rind, quince paste and clove.

The palate is easy, everything you want from a rose, slippery and wet, dry and textural, sugar and spice. It's defined with nice grip and an attractive almost Campari like bitterness leading to a classic dry finish.

BASED ON SAGRANTINO, LAMBRUSCO AND VERMENTINO WITH TOUCHES OF DOLCETTO, GRACIANO AND NEBBIOLO

#### **2022 RED**

13.6% ALC/VOL

Dr Pepper anyone?!? Raspberry, cherry, cola and plum, szechaun pepper, poppy seed bagel and sweet ligourice.

It's light on its feet with a sweet supple feel, lifted, pretty red berry fruits, raspberry jubes, moreish cured meats and a fine sandy texture and bounce what's not to likely

BASED ON SAGRANTINO AND NERO D'AVOLA WITH TOUCHES OF AGLIANICO, UVA DI TROIA, TEROLDEGO AND PIEDIROSSO