



CHALMERS

PIEDIROSSO 2021

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	BASALT, SHALE, SANDSTONE DOLERITE, QUARTZ, LIMESTONE
ELEVATION :	210 - 225m
RAINFALL :	442mm
HARVEST :	23 MAR & 2 APR 2021
WINEMAKING :	WILD FERMENT IN OPEN FERMENTER WHOLE BERRY, NO ACID ADDS EXTENDED MACERATION, UNFINED, UNFILTERED VEGAN FRIENDLY, CONTAINS SULPHITES
STYLE :	POWERFUL, DETAILED
SENSORY :	BLACKBERRY BLOOD PLUM, DRIED HERBS RAS EL HANOUT, GENEROUS
ALC/VOL :	14.8%
FOOD MATCHES :	BEETROOT RISOTTO RARE SEARED VENISON
CELLARING :	DECANT NOW UNTIL 2028
SERVING TEMP :	14-16°C (SLIGHTLY CHILLED)

PIEDIROSSO VINES IMPORTED BY CHALMERS ——— 2015

FIRST PIEDIROSSO 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.

