



CHALMERS

APPASSIMENTO 2021

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	RED CAMBRIAN
ELEVATION :	150-170m
RAINFALL :	442mm
HARVEST :	20 MAR 2021
BLEND :	MOSCATO GIALLO 100%
WINEMAKING :	AIR-DRIED INDOORS FOR 5 WEEKS BEFORE PRESSING, WILD FERMENT IN STAINLESS STEEL AND LARGE BARRELS, AGED IN OLD OAK FOR 18 MONTHS, UNFINED, VEGAN, CONTAINS SULPHITES
STYLE :	LUSCIOUS, EXOTIC
SENSORY:	HONEY-SOAKED MUSCATELS, MAPLE BACON BAKED FIGS, WATTLE BLOSSOM, SHITAKE
ALC/VOL :	10.5%
RESIDUAL SUGAR:	262g/L
TITRATABLE ACIDITY:	7.6g/L
FOOD MATCHES :	PEAR TARTE TATIN SPIT ROASTED PINEAPPLE
CELLARING :	DRINK NOW UNTIL 2032
SERVING TEMP :	06°C (CHILLED)

MOSCATO GIALLO VINES IMPORTED BY CHALMERS — 2001
FIRST APPASSIMENTO 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.

