



CHALMERS

THE SPIRIT 2021

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	RED CAMBRIAN
ELEVATION :	150-170m
RAINFALL :	442mm
HARVEST :	20 MAR 2021
BLEND :	MOSCATO GIALLO 100%
PRODUCTION :	REFERMENTED HYDRATED MARC FROM DRIED MOSCATO GIALLO GRAPES, DOUBLE POT DISTILLED, AGED FOR 15 MONTHS IN STAINLESS STEEL BEFORE BOTTLING, VEGAN.
STYLE :	PURE, AROMATIC
SENSORY:	CHAMOMILE, PEARL BARLEY, LOQUAT CARAWAY SEED, GRAPE SKIN
ALC/VOL :	47%
SERVING TEMP :	12°C (CELLAR TEMPERATURE)

MOSCATO GIALLO VINES IMPORTED BY CHALMERS — 2001
FIRST SPIRIT PRODUCED BY CHALMERS — 2021

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.

