



CHALMERS

FELICITAS 2018

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	RED CAMBRIAN
ELEVATION :	150 - 170m
RAINFALL :	401mm
HARVEST :	14 FEB 2018
BLEND :	FIANO 100%
WINEMAKING :	HAND PICKED, METHOD TRADITIONAL 32 MONTHS ON LEES, ZERO DOSAGE VEGAN FRIENDLY, CONTAINS SULPHITES
STYLE :	PERFUMED, ELEGANT
SENSORY :	CHAMOMILE, NOUGAT RAW HONEY, RACY, PERSISTENT
ALC/VOL :	12.4%
FOOD MATCHES :	OYSTERS SHALLOT DRESSING PEAR, PECORINO, PINE NUT SALAD
CELLARING :	DRINK NOW UNTIL 2025
SERVING TEMP :	06°C (CHILLED)

FIANO VINES IMPORTED BY CHALMERS ————— 2002
FIRST FELICITAS PRODUCED BY CHALMERS ————— 2013

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.

