



CHALMERS

VERMENTINO ZERO 2025

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	IRON OXIDE, GRAVEL, SAND SILT, CLAY, CHERT, BASALT
ELEVATION :	150 - 170m
RAINFALL :	273mm
HARVEST :	14 FEB 2025
WINEMAKING :	HAND PICKED, WHOLE BUNCH PRESSED WILD FERMENT, NO ADDED SUGAR, VEGAN 6 MONTHS IN STAINLESS STEEL, CONTAINS SULPHITES DE-ALCOHOLISATION BY LOW TEMP VACUUM DISTILLATION
STYLE :	BRIGHT, JUICY
SENSORY:	LEMON BALM, FLINT MANDARIN, WHITE PEACH, LIMESTONE
ALC/VOL :	LESS THAN 0.5%
SERVING TEMP :	06°C (CHILLED)
FOOD MATCHES :	CUCUMBER SALAD WITH LABNEH POACHED CHICKEN WITH FRESH DILL
LABEL :	STAINLESS STEEL POLISH PATTERN

NUTRITIONAL INFORMATION :	AVG / 100ML
ENERGY :	78KJ / 19CAL
CARBOHYDRATES :	3.9G
NATURAL SUGARS :	2.3G
SODIUM :	2MG
INGREDIENTS :	HEATHCOTE VERMENTINO GRAPES PRESERVATIVE (220)

VERMENTINO VINES IMPORTED BY CHALMERS ——— 2002
FIRST VERMENTINO ZERO PRODUCED BY CHALMERS — 2024

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.

