



# CHALMERS

## BUSH VINE INZOLIA 2024

<b>REGION :</b>	MURRAY DARLING, VICTORIA
<b>SOIL TYPE :</b>	RED MURRAY SAND, LIMESTONE
<b>ELEVATION :</b>	51m
<b>RAINFALL :</b>	249mm
<b>IRRIGATION :</b>	36mm
<b>HARVEST :</b>	30 JAN, 7 & 14 FEB 2024
<b>WINEMAKING :</b>	HAND PICKED, WHOLE BUNCH PRESSED WILD FERMENT, 12 MONTHS ON LEES IN STAINLESS STEEL VEGAN, CONTAINS SULPHITES
<b>STYLE :</b>	FRAGRANT, WAXY
<b>SENSORY:</b>	FLORAL, LEMON SHORTBREAD GINGER, FINGER LIME, PITHY
<b>ALC/VOL :</b>	13.8%
<b>FOOD MATCHES :</b>	PAN SEARED CORAL TROUT PRESERVED LEMON COUS COUS
<b>CELLARING :</b>	DRINK NOW UNTIL 2030
<b>SERVING TEMP :</b>	8 -10 °C (NOT TOO CHILLED)
<b>LABEL :</b>	SUMMER & WINTER BIRDS EYE VIEW OF THE VINEYARD

**INZOLIA VINES IMPORTED BY CHALMERS** ————— 2015  
**FIRST INZOLIA 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.

