



CHALMERS

FELICITAS 2019

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	RED CAMBRIAN
ELEVATION :	150 - 170m
RAINFALL :	382mm
HARVEST :	19 FEB 2019
BLEND :	FIANO 100%
WINEMAKING :	HAND PICKED, METHOD TRADITIONAL 37 MONTHS ON LEES, ZERO DOSAGE VEGAN FRIENDLY, CONTAINS SULPHITES
STYLE :	COMPLEX, DRIVEN
SENSORY :	BRIOCHE, WILD ROCKET, FLORALS SYRUP CAKE, PISTACHIO
ALC/VOL :	12.5%
FOOD MATCHES :	CREAMY CHICKEN VOL-AU-VENT AGED PARMESAN
CELLARING :	DRINK NOW UNTIL 2028
SERVING TEMP :	06°C (CHILLED)

FIANO VINES IMPORTED BY CHALMERS ————— 2001
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.

