



CHALMERS

FALANGHINA 2024

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| REGION : | HEATHCOTE, VICTORIA |
| SOIL TYPE : | BASALT, SHALE, SANDSTONE DOLERITE, QUARTZ, LIMESTONE |
| ELEVATION : | 200 - 220m |
| RAINFALL : | 499mm |
| HARVEST : | 7 MAR 2024 |
| WINEMAKING : | HAND PICKED, WHOLE BUNCH PRESSED WILD FERMENT, NO ACID ADDS 7 MONTHS ON FINE LEES IN STAINLESS STEEL VEGAN, CONTAINS SULPHITES |
| STYLE : | FRAGRANT, INTENSE |
| SENSORY: | FEIJOA, LIME ZEST GRAPEFRUIT PITH, THAI BASIL MINERAL |
| ALC/VOL : | 12.5% |
| FOOD MATCHES : | VIETNAMESE NOODLE SALAD LOBSTER ROLL |
| CELLARING : | DRINK NOW UNTIL 2030 |
| SERVING TEMP : | 06°C (CHILLED) |
| LABEL : | WATTLE FOLIAGE & FLOWERS ON TOP BLOCK |

FALANGHINA VINES IMPORTED BY CHALMERS ——— 2015
FIRST FALANGHINA 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.

