



CHALMERS

VERMENTINO 2024

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	IRON OXIDE, GRAVEL, SAND SILT, CLAY, CHERT, BASALT
ELEVATION :	150 - 170m
RAINFALL :	499mm
HARVEST :	20 FEB 2024
WINEMAKING :	HAND PICKED, WHOLE BUNCH PRESSED WILD FERMENT, NO ACID ADDS, 6 MONTHS ON FINE LEES IN STAINLESS STEEL, VEGAN, CONTAINS SULPHITES
STYLE :	FOCUSED, FRESH
SENSORY:	LEMON SHERBET MARZIPAN, OYSTER SHELL PINE NEEDLE, DRIVEN
ALC/VOL :	12.0%
FOOD MATCHES :	OYSTERS FRIED WHITEBAIT
CELLARING :	DRINK NOW UNTIL 2028
SERVING TEMP :	06°C (CHILLED)
LABEL :	STAINLESS STEEL POLISH PATTERN

VERMENTINO VINES IMPORTED BY CHALMERS ——— 2002

FIRST VERMENTINO PRODUCED BY CHALMERS ——— 2004

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.

