



CHALMERS

AGLIANICO 2019

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	BASALT, SHALE, SANDSTONE DOLERITE, QUARTZ, LIMESTONE
ELEVATION :	215 - 225m
RAINFALL :	382mm
HARVEST :	27 MAR 2019
WINEMAKING :	HAND PICKED, WILD FERMENT WHOLE BERRY, BASKET PRESSED AGED IN CHESTNUT BOTTE NO ACID ADDS, UNFINED, UNFILTERED, VEGAN FRIENDLY, CONTAINS SULPHITES.
STYLE :	MEDIUM BODIED, FINELY STRUCTURED
SENSORY :	PLUM, FIVE SPICE, COCOA FINE BUILDING TANNIN
ALC/VOL :	13.0%
FOOD MATCHES :	ROASTED DUCK, TRUFFLE RISOTTO, PORK BELLY
CELLARING :	DRINK NOW UNTIL 2030
SERVING TEMP :	18°C (CELLAR TEMPERATURE)

AGLIANICO VINES IMPORTED BY CHALMERS ——— 2001
FIRST AGLIANICO 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.

