



CHALMERS

FIANO 2022

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	RED CAMBRIAN
ELEVATION :	150 - 170m
RAINFALL :	547mm
HARVEST :	4 MAR 2022
WINEMAKING :	HAND PICKED, WILD FERMENT NO ACID ADDS, 10 MONTHS ON LEES IN CHESTNUT BOTTE, SS & OLD OAK VEGAN FRIENDLY, CONTAINS SULPHITES
STYLE :	ELEGANT, ENERGETIC
SENSORY:	LEMON CHEWS, CORIANDER STALK NATIVE MINT, RIVER STONE, TALC
ALC/VOL :	13.1%
FOOD MATCHES :	BBQ QUAIL BABY SNAPPER WITH GLOBE ARTICHOKE
CELLARING :	DRINK NOW UNTIL 2028
SERVING TEMP :	8-10°C (NOT TOO CHILLED)

FIANO VINES IMPORTED BY CHALMERS ————— 2002
FIRST FIANO PRODUCED BY CHALMERS ————— 2005

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.

