



CHALMERS

BUSH VINE NEGROAMARO 2022

REGION :	MURRAY DARLING, VICTORIA
SOIL TYPE :	RED MURRAY SAND, LIMESTONE
ELEVATION :	49m
RAINFALL :	304mm
IRRIGATION :	48mm
HARVEST :	25 FEB 2022
WINEMAKING :	HAND PICKED, WILD FERMENT WHOLE BERRY, OPEN FERMENTER EXTENDED MACERATION, BASKET PRESSED UNFINED, UNFILTERED, VEGAN, CONTAINS SULPHITES
STYLE :	INVITING, POISED
SENSORY:	DRIED ORANGE PEEL CHERRY BLOSSOM, TOASTED STAR ANISE VANILLA BEAN, FINE GRIP
ALC/VOL :	14.8%
FOOD MATCHES :	GRILLED BOMBETTE W/ SUGO TAGLIATELLE W/ PORK & MUSHROOM RAGU
CELLARING :	DECANT NOW UNTIL 2034
SERVING TEMP :	12-14°C (CELLAR TEMPERATURE)

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

