



CHALMERS

FIANO 2023

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	RED CAMBRIAN
ELEVATION :	150 - 170m
RAINFALL :	754mm
HARVEST :	10 MAR 2023
WINEMAKING :	HAND PICKED, WILD FERMENT NO ACID ADDS, PARTIAL MALO 10 MONTHS ON LEES IN CHESTNUT BOTTE, SS & OLD OAK VEGAN FRIENDLY, CONTAINS SULPHITES
STYLE :	SAVOURY, PERSISTENT
SENSORY:	ALPINE HERBS, PINEAPPLE SKIN FENNEL SEED, BUTTER BISCUIT, FLINT
ALC/VOL :	12.8%
FOOD MATCHES :	VEAL SCHNITZEL FLATHEAD WITH BEURRE BLANC SAUCE
CELLARING :	DRINK NOW UNTIL 2029
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.

