



# CHALMERS

## COL FONDO 2022

<b>REGION :</b>	HEATHCOTE, VICTORIA
<b>SOIL TYPE :</b>	BASALT, SHALE, SANDSTONE DOLERITE, QUARTZ, LIMESTONE
<b>ELEVATION :</b>	210 - 225m
<b>RAINFALL :</b>	547mm
<b>BLEND :</b>	AGLIANICO 100%
<b>HARVEST :</b>	29 & 30 MAR 2022
<b>WINEMAKING :</b>	HAND PICKED, WHOLE BUNCH PRESSED WILD FERMENT IN OLD BARRIQUES, PARTIAL MALO UNFINED, TIRAGED AFTER 5 MONTHS, UNDISGORGED ZERO DOSAGE, VEGAN FRIENDLY, CONTAINS SULPHITES
<b>STYLE :</b>	ENERGETIC, LIVELY
<b>SENSORY:</b>	RHUBARB, WILD RASPBERRY CRUMBLE CHALK, PINK GRAPEFRUIT PITH
<b>ALC/VOL :</b>	12.0%
<b>FOOD MATCHES :</b>	BALSAMIC STRAWBERRIES ORANGE & FENNEL SALAD
<b>CELLARING :</b>	DRINK NOW UNTIL 2024
<b>SERVING TEMP :</b>	04°C (WELL CHILLED)

AGLIANICO VINES IMPORTED BY CHALMERS ——— 2001  
FIRST COL FONDO PRODUCED BY CHALMERS ——— 2019

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.

