



CHALMERS

NERO D'AVOLA 2024

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| REGION : | HEATHCOTE, VICTORIA |
| SOIL TYPE : | BASALT, SHALE, SANDSTONE DOLERITE, QUARTZ, LIMESTONE |
| ELEVATION : | 210 - 220m |
| RAINFALL : | 499mm |
| HARVEST : | 13 MAR 2024 |
| WINEMAKING : | WILD FERMENT IN STAINLESS STEEL WHOLE BERRY, NO ACID ADDS, UNFINED NATURAL MALO, VEGAN, CONTAINS SULPHITES |
| STYLE : | ENERGETIC, JUICY |
| SENSORY: | BERRY COMPOTE, LIQUORICE NEW LEATHER, TAPENADE GRAVEL |
| ALC/VOL : | 12.7% |
| FOOD MATCHES : | LAMB SHAWARMA ITALIAN MEATBALL PASTA |
| CELLARING : | DRINK NOW UNTIL 2030 |
| SERVING TEMP : | 14°C (CELLAR TEMP) |
| LABEL : | VOLCANIC ROCK PROFILE |

NERO D'AVOLA VINES IMPORTED BY CHALMERS — 2000
FIRST NERO D'AVOLA PRODUCED BY CHALMERS — 2009

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.

