



CHALMERS

AGLIANICO 2023

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	BASALT, SHALE, SANDSTONE DOLERITE, QUARTZ, LIMESTONE
ELEVATION :	215 - 225m
RAINFALL :	754mm
HARVEST :	28 APR 2023
WINEMAKING :	WILD FERMENT, WHOLE BERRY NATURAL MALO, BASKET PRESSED AGED IN CHESTNUT BOTTE NO ACID ADDS, UNFINED, UNFILTERED, VEGAN FRIENDLY, CONTAINS SULPHITES.
STYLE :	POISED, PRESENT
SENSORY :	ORANGE BITTERS, GARAM MARSALA DRIED BLUEBERRIES, LIFTED HERBS FINE BONED
ALC/VOL :	14.0%
FOOD MATCHES :	ORECCHIETTE WILD MUSHROOM RAGU MOROCCAN PORK CHOPS W/ COUS COUS
CELLARING :	DRINK NOW UNTIL 2035
SERVING TEMP :	18°C (CELLAR TEMPERATURE)

AGLIANICO VINES IMPORTED BY CHALMERS ——— 2001
FIRST AGLIANICO PRODUCED BY CHALMERS ——— 2004

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.

