



# CHALMERS

## BUSH VINE INZOLIA 2022

**REGION :** MURRAY DARLING, VICTORIA

**SOIL TYPE :** RED MURRAY SAND, LIMESTONE

**ELEVATION :** 51m

**RAINFALL :** 304mm

**IRRIGATION :** 48mm

**HARVEST :** 18 & 22 FEB 2022

**WINEMAKING :** HAND PICKED, WHOLE BUNCH PRESSED  
WILD FERMENT, 8 MONTHS ON LEES IN SS  
UNFINED, UNFILTERED, VEGAN, CONTAINS SULPHITES

**STYLE :** PERFUMED, INTENSE

**SENSORY:** LIFTED FLORALS , CARDAMON SEED, DENSE  
PULPY MOUTHFEEL, LIMESTONE

**ALC/VOL :** 13.3%

**FOOD MATCHES :** MISO MARINATED BLACK COD  
JERUSALEM ARTICHOKE HAZELNUT TART

**CELLARING :** DRINK NOW UNTIL 2028

**SERVING TEMP :** 8 -10 °C (NOT TOO CHILLED)

INZOLIA VINES IMPORTED BY CHALMERS ————— 2015  
FIRST INZOLIA PRODUCED BY CHALMERS ————— 2018

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.

