



Chalmers 2016 'Felicitas' Method Traditional

Winemaker: Brian Martin & David Cowburn

Grape(s): Fiano

GI: Heathcote

Site(s): Estate vineyard at Colbinabbin, northern Heathcote

Vintage notes: A cold winter led to a dry, warm growing season. Slightly warmer nighttime temperatures led to one of the earliest harvests on record.

Vineyard notes: East facing sloped site, 150-170m elevation with red Cambrian soil. Fiano clone imported by Chalmers in 2002 and planted at Heathcote in 2009 in east-west row orientation at 4545 vines per hectare on unilateral rod pruned VSP. Farming is sustainable, focused on soil health and balanced vines. Viticulturist is Troy McInnes.

Winemaking: Hand-picked, whole-bunch pressed, fermented in stainless steel. Traditional method, 27 months on lees, disgorged in November 2018, zero dosage, minimal sulfur dioxide (65ppm) added at disgorging.

Closure: Crown cap

ABV: 12.5%

LEGEND tasting notes: Dry, refreshing, and perfumed, with a consistent and elegant bubble. Aromatics and flavors of daffodil, nougat, lemon aspen (a floral native citrus) and crunchy peach.

Label design: Labels by Melbourne agency Marylin & Sons. The name Felicitas comes from the Roman Goddess of fertility and happiness. The label is an abstract texture based on clouds in the sky in reference to the lofty goddess.

Production size: 100 dozen



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