



LEGEND



 **CHALMERS**

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Chalmers 2019 Nero d'Avola

Winemaker: Bart van Olphen

Grape(s): Nero d'Avola

GI: Heathcote

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

Vintage notes: January and February were hot and dry, leading up to an early and fast-paced vintage. Grapes were healthy, yields were good, and quality depended greatly on when vintners chose to pick.

Vineyard notes: East facing sloped site, 210-220m elevation with diverse rocky terrain of ironstone, dolerite, green basalt, shale and quartz. The variety nero d'avola was imported for the first time into Australia by Chalmers in 2000 and planted in Heathcote in 2009 in east-west row orientation at 4545 vines per hectare on unilateral cordon, spur pruned VSP. Farming is sustainable, focused on soil health and balanced vines. Viticulturist is Troy McInnes.

Winemaking: Hand-picked and destemmed as whole berries. Wild ferment in stainless steel, gentle treatment to retain fruitiness. Bottled after 6 months in stainless steel tank. A small amount of sulfur dioxide added pre-ferment, topped up to just 45ppm total SO2 after malolactic fermentation. Unfined, unfiltered, vegan friendly.

Closure: Stelvin

ABV: 13.5%

LEGEND tasting notes: Vibrant and juicy, but with a pleasant reduction that adds sternness and complexity. Flavors of dusty raspberry, Davidson plum (a sour native plum), and graphite. Fine tannins and silky mouthfeel.

Label design: Labels by Melbourne agency Marylin & Sons. Chalmers nero d'avola is grown on the special rocky top block of their vineyard; the label image is based on a photograph of the swirling rock surface.

Production size: 560 dozen

Points: 90 Points (Suckling)