

Chalmers 2020 'Montevecchio Bianco'



Winemaker: Bart van Olphen

Grape(s): 50% Vermentino, 21% Pecorino, 12% Ribolla Gialla, 10% Falanghina, 4% Moscato Giallo, 3% Fiano

GI: Heathcote

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

Vintage notes: After a dry spring and early summer, enough rain came to keep vines healthy and yields in relative abundance. With cooler weather near harvest, picking was late this year, resulting in a combination of rich aromatics and still fresh acidity.

Vineyard notes: East facing sloped site, 150-170m elevation planted on iconic red Cambrian soil of northern Heathcote. Well ventilated, warm site with sustainable farming practices and a focus on soil health and balanced vines. Viticulturist is Troy McInnes.

Winemaking: Hand-picked, whole bunch pressed and co-fermented on full solids. Wild ferment, temperature controlled, maturation in stainless steel with 6 months on lees. Vegan friendly.

Closure: Stelvin

ABV: 12.7%

LEGEND tasting notes: A co-fermented blend pulling the best qualities from six white Italian varieties imported by Chalmers, from their Heathcote vineyard. The aromatics combine citrus, florals, and orchard fruit in the form of grapefruit, passionflower, yellow apple, and finger lime. Dry and bright, but with a light textural grip on the finish.

Production size: 500 dozen



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