



LEGEND



 **CHALMERS**

LEGEND Imports, LLC
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Chalmers 2020 'Montevecchio Rosso'

Winemaker: Bart van Olphen

Grape(s): 55% Aglianico, 23% Pavana, 15% Lagrein, 4% Teroldego, 2% Piediroso, 1% Lambrusco Maestri

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, 150-225m elevation with diverse rocky terrain of sandstone, dolerite, basalt, shale, quartz, and limestone as well as 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 and co-fermented. Wild ferment for approximately 20 days, combination of hand plunging and pumping over. Basket pressed into stainless steel tank for malolactic fermentation. Maturation in seasoned French barriques. Vegan friendly.

Closure: Stelvin

ABV: 14%

LEGEND tasting notes: A co-fermented blend pulling the best qualities from six red Italian varieties imported by Chalmers, from their Heathcote vineyard. The aromatics combine red and black fruits -- pomegranate, riberry, and black cherry -- with savory qualities of pepper berry, licorice, and bay leaf. Dry and **crunchy, drinkable and complex.**

Production size: 500 dozen