



## Chalmers 2020 Greco

**Winemaker:** Bart van Olphen

**Grape(s):** Greco

**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 with red Cambrian soil. Greco clone imported by Chalmers in 2002 and planted at Heathcote in 2010 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 whole-bunch pressed. Long, slow, wild ferment in stainless steel barrels, then 10 months aging in old French oak puncheons. Vegan friendly. 50ppm sulfur dioxide added pre-ferment and 70ppm once dry.

**Closure:** Stelvin

**ABV:** 13.5%

**LEGEND tasting notes:** A fully bodied style of greco, with balancing texture and acidity. Ripe apple, poached quince, and fresh quandong (a native red peach) on the nose, with a toasted wattleseed nuttiness on the palate. Pithy and mouthwatering, bold and intense.

**Label design:** Labels by Melbourne agency Marilyn & Sons. The greco always throws substantial acid crystals (tartrates) in the winemaking process. The label image is a texture based on the tartrate crystal formation inside the tank walls after fermentation.

**Production size:** 175 dozen



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