



LEGEND



LEGEND Imports, LLC
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Chalmers 2020 Vermentino

Winemaker: Bart van Olphen

Grape(s): Vermentino

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. Vermentino clone imported by Chalmers in 2002 and planted at 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, whole-bunch pressed, free run only. A long, slow, and cool wild ferment followed by 6 months on lees in stainless steel vats. Unfined, vegan friendly. 50ppm sulfur dioxide added pre-ferment and 80ppm once dry.

Closure: Stelvin

ABV: 12.5%

LEGEND tasting notes: Crisp and lean, yet quite expressive and complex. White peach, finger lime (a punchy native citrus), blanched almonds, sea spray and chalk. Long and refreshing.

Label design: Labels by Melbourne agency Marilyn & Sons. Vermentino label image based on the polish pattern of their stainless-steel tanks, where the vermentino always ages to maintain freshness.

Production size: 600 dozen