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Chalmers 2021 Col Fondo

Winemaker: Bart van Olphen & David Cowburn

Grape(s): Aglianico

GI: Heathcote

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

Vintage notes: 2021 was a dream vintage in Central Victoria with near perfect growing conditions and nicely balanced crops. The region had fewer heatwaves during the growing season than usual, allowing for even ripening and pleasant depth of flavor. Wonderful natural acidity in 2021 (higher than normal) gives the wines from this vintage extra freshness, balance and longevity.

Vineyard notes: Grown on Chalmers 'Top Block', their most prized site. East facing slope and exposed site, 210-225m elevation with diverse rocky terrain of sandstone, dolerite, basalt, shale, quartz, and limestone. Vines imported by Chalmers in 2001, with the first Col Fondo produced in 2019. Farming is sustainable, focused on soil health and balanced vines. Viticulturist is Troy McInnes.

Winemaking: Hand-picked. Wild ferment in old barriques, no acid adds, partial malo. Tiraged after 5 months, undisgorged and unfiltered. Zero dosage and vegan friendly.

Closure: Crown Cap

ABV: 13%

Winery tasting notes: Col Fondo is unfiltered sparkling wine—cloudy with the lees left in the bottle. With its second fermentation occurring in the bottle, similar to Champagne, the result is something drier and more savoury: typically a terroir-driven wine that can be a little funky and pleasantly drying with no dosage. No funk here though. In the bottle you'll find freshly squeezed cloudy pink grapefruit in colour, attractive, red-fruited perfume, tart yet moreish with lots of zip and texture on the palate. Fine fizz with a deliciousness that screams 'pour me another glass'.

Label design: Labels by Melbourne agency Marylin & Sons. Image is a photo of a fresh, green young tendril symbolizing Spring, not only the annual release of rosato, but the ideal moment to enjoy it.

Production size: 450 dozen