



LEGEND



 **CHALMERS**

LEGEND Imports, LLC
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Chalmers 2021 'Montevecchio Rosso'

Winemaker: Bart van Olphen

Grape(s): 32% Piediroso, 20% Pavana, 14% Lagrein, 12% Sagrantino, 7% Lambrusco Maestri, 6% Sangiovese, 4% Teroldego, 3% Schioppettino, 2% 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: 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, destemmed, 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 and stainless steel. Vegan friendly.

Closure: Stelvin

ABV: 13.5%

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 forest fruits – Mulberry and Davidson plum – with savory qualities of fennel seed, bay leaf, and graphite. Fresh and moreish, drinkable and complex.

Production size: 800 dozen