



LEGEND Imports, LLC
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Chalmers 2021 Rosato

Winemaker: Bart van Olphen

Grape(s): 87% Aglianico, 9% Nero d'Avola, 4% Sagrantino,

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: All three varieties 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. Varieties and clones imported by Chalmers in 2000 and 2001, with the first rosato produced in 2009. Farming is sustainable, focused on soil health and balanced vines. Viticulturist is Troy McInnes.

Winemaking: Hand-picked in the first two weeks of March. Whole bunch pressed, wild ferment on solids. Aglianico ferment and maturation in chestnut botte and barriques, while the other grapes ferment and age in stainless steel. Both parcels aged six months on lees. Vegan friendly.

Closure: Stelvin

ABV: 12.5%

LEGEND tasting notes: A delicate and racy style of dry rosé, yet with plenty of texture and aromatics. Ruby pomelo, chalky rose petal, and crushed lilly pillies dominate the flavor profile, with a touch of salinity and hard rock minerality.

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: 500 dozen