



LEGEND Imports, LLC
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Chalmers 2021 Greco

Winemaker: Bart van Olphen

Grape(s): Greco

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, 150-170m 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%

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

Scores: 91 Points (Wine Advocate)