

# Chalmers 2021 'Montevecchio Bianco'



**Winemaker:** Bart van Olphen

**Grape(s):** 33%, Ribolla Gialla, 24% Falanghina, 23% Vermentino, 9% Pecorino, 6% Fiano, 3% Moscato Giallo, 2% Inzolia

**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 flavour. 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 planted on 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, whole bunch pressed and co-fermented on full solids. Wild ferment, temperature controlled, maturation in stainless steel with 5 months on lees. Vegan friendly.

**Closure:** Stelvin

**ABV:** 12.5%

**LEGEND tasting notes:** A co-fermented blend pulling the best qualities from six white Italian varieties imported by Chalmers, from their Heathcote vineyard. The aromatics combine florals and delicate cardamon with ripe orchard pear and balanced luscious texture on the palate. The wine finishes bright with a light chalky grip on the finish.

**Production size:** 850 dozen

**Scores:** 92 Points (Wine Advocate)

 **CHALMERS**

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