

CHALMERS

felicitas 2019



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Chalmers Family

Grape(s): Fiano

GI: Heathcote

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

Vintage notes: January and February were hot and dry, leading up to an early and fast-paced vintage. Grapes were healthy, yields were good, and quality depended greatly on when vintners chose to pick.

Vineyard notes: East facing sloped site, 150-170m elevation with red Cambrian soil. Fiano clone imported by Chalmers in 2002 and planted at Heathcote in 2009 in east-west row orientation at 4545 vines per hectare on unilateral rod pruned VSP. Farming is sustainable, focused on soil health and balanced vines. Viticulturist is Troy McInnes.

Winemaking: Hand-picked, whole-bunch pressed, fermented in stainless steel. Traditional method, 37 months on lees, zero dosage, minimal sulfur dioxide (65ppm) added at disgorging.

Closure: Crown cap

ABV: 12.5%

LEGEND tasting notes: Dry, refreshing, and perfumed, with a consistent and elegant bubble. Aromatics and flavors of daffodil, nougat, lemon aspen (a floral native citrus) and crunchy peach. Serious length and complexity from extended lees aging, with brightness and impeccable balance.

Label design: Labels by Melbourne agency Marylin & Sons. The name Felicitas comes from the Roman Goddess of fertility and happiness. The label is an abstract texture based on clouds in the sky in reference to the lofty goddess.

Production size: 100 dozen