

CHALMERS

col fondo 2022



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Bart van Olphen & David Cowburn

Grape(s): Aglianico

GI: Heathcote

Site(s): Estate vineyard at Colbinabbin

Vintage notes: Summer temperatures well below average created a very slow ripening season. Most varieties excelled with the cooler season. Aglianico yields were quite high, and it was very slow to ripen with the cooler conditions, creating optimum flavor concentration and good acidity. At the end of the day, 2022 vintage was a fantastic quality season, and for Aglianico, a season of good quantity as well.

Vineyard notes: 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. Vines imported by Chalmers in 2001, with the first Col Fondo produced in 2019. Farming is sustainable, focused on soil health and balanced vines. Viticulturist is Troy McInnes.

Winemaking: Hand-picked. Wild ferment in old barriques, no acid adds, partial malo. Tiraged after 5 months, undisgorged and unfiltered. Zero dosage and vegan friendly.

Closure: Crown Cap **ABV:** 12%

Tasting notes: Col Fondo is unfiltered sparkling wine—made with a secondary fermentation occurring in the bottle, similar to Champagne, but without the lees disgorged. Freshly squeezed cloudy pink grapefruit in color, attractive, red-fruited perfume (rhubarb, strawberry), fennel and lavender nuance, tart yet moreish with lots of zip and texture on the palate. Fine fizz with a deliciousness that screams 'pour me another glass'.

Label design: Labels by Melbourne agency Marilyn & Sons.

Production size: 450 dozen