

# MOTHER BLOCK

## skin contact 2023



**LEGEND**  
AUSTRALIAN WINE IMPORTS

**Winemaker:** Bart van Olphen

**Grape(s):** 46% Vermentino, 35% Fiano, 7% Ansonica, 6% Pecorino, 5% Moscato Giallo, 1% Greco

**GI:** Murray Darling, VIC **Production size:** 960 dozen

**Site(s):** Chalmers estate vineyard at Merbein

**Vintage notes:** The 2023 vintage was one of the wettest seasons on record. The key to maintaining good fruit health was dealing with disease pressure. The season kicked off slowly with summer temperatures milder than normal with only a handful of days over 40 degrees Celsius. It was a late ripening season that resulted in excellent fruit with good flavor development and fresh aromatic lift.

**Vineyard notes:** The 35-hectare 'Mother Block' is at the heart of all that the Chalmers family does. As well as it being the location of the family home and business, this unique and diverse vineyard houses plantings of each variety that Chalmers have imported to Australia over the last 20 years. It is the source block for supplying millions of vines planted across Australia. As with all Chalmers sites, working with climate appropriate varieties is key. Soft applications are used on the vineyard and undervine management is kept to bare earth to continue to save water where possible. Large vines and vine canopies are encouraged to grow enough leaf for sufficient transpiration, shade, and coverage to handle the extreme heat waves of the region. The vines are planted on red sandy loam with a limestone base underneath.

**Winemaking:** A combination of machine and hand harvests over 17 days. The wine is made up of 3 main ferments: vermentino, picked early for freshness and drive, on skins for 13 days; another with fiano fermented on skins for 10 days, and another made up of ansonica, pecorino and a later vermentino pick, on skins for 21 days. All wild yeast, blended and aged in tank for 4 months of fine lees, unfiltered and unfinned, and vegan.

**Closure:** Stelvin **ABV:** 12.9%

**Legend tasting notes:** A co-fermented blend pulling the best qualities from multiple Italian varieties imported by Chalmers. The aromatics combine lemon aspen, coconut husk, and river mint. The palate shows skinsy, phenolic grip and texture with soft herbs, melon, and a little bitter twang that leads into a refreshing and bright finish. Gulpable, food-friendly, and bright, the Mother Block Skin Contact is a wine for every palate, dish, and occasion.

**Label design:** The label is a watercolor aerial map of the Chalmers Merbein vineyard in Murray Darling, Victoria created by Traverse Maps Co.