

CHALMERS

'montevecchio bianco' 2022



LEGEND

AUSTRALIAN WINE IMPORTS

Winemaker: Bart van Olphen

Grape(s): 50%, Ribolla Gialla, 32% Vermentino, 9% Pecorino, 3% Moscato Giallo, 3% Malvasia Istriana, 3% Falanghina

GI: Heathcote

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

Vintage notes: Summer temperatures well below average created a very slow ripening season. Most varieties excelled with the cooler season, which created optimum flavor concentration and good acidity. 2022 vintage was a fantastic quality season, and for many grapes, a season of good quantity too.

Vineyard notes: East facing sloped site on Mount Camel Ridge, 150-225m elevation, planted on iconic red Cambrian soil of northern Heathcote. Well ventilated, warm site with sustainable farming practices (detailed on Legend's and Chalmers' websites) 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 six months on lees. Vegan friendly.

Closure: Stelvin

ABV: 12.3%

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, lemon aspen, yuzu 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 (James Suckling)