

# CHALMERS

greco 2022



**LEGEND**  
AUSTRALIAN WINE IMPORTS

**Winemaker:** Bart van Olphen

**Grape(s):** Greco

**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. At the end of the day, and for greco, 2022 vintage was a fantastic quality season.

**Vineyard notes:** East facing sloped site, 150-170m elevation with red Cambrian soil. Greco clone imported by Chalmers in 2002 and planted at Heathcote in 2010 in east-west row orientation at 4545 vines per hectare on unilateral cordon, spur pruned VSP. Farming is sustainable (see Legend's website for more details), focused on soil health and balanced vines. Viticulturist is Troy McInnes.

**Winemaking:** Hand-picked and whole-bunch pressed. Long, slow, wild ferment in stainless steel barrels, then 10 months aging in old French oak puncheons. Vegan friendly.

**Closure:** Stelvin **ABV:** 14.3%

**LEGEND tasting notes:** A fuller bodied style of greco, with balancing texture and acidity. Ripe apple, poached quince, and fresh quandong (a native red peach) on the nose, with a toasted wattleseed nuttiness on the palate, combined with saline minerality and juicy, broad fruit. Pithy and mouthwatering, bold and concentrated.

**Label design:** Labels by Melbourne agency Marilyn & Sons. The greco always throws substantial acid crystals (tartrates) in the winemaking process. The label image is a texture based on the tartrate crystal formation inside the tank walls after fermentation.

**Production size:** 200 dozen

**Scores:** 92, James Suckling