

CHALMERS

'montevecchio rosso' 2022



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Bart van Olphen

Grape(s): 28% Lagrein, 25% Nero d'Avola, 20% Sagrantino, 11% Sangiovese, 9% Nebbiolo, 6% Schioppettino and 1% Lambrusco Maestri.

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: A co-fermented field blend, usually fermented in two batches, a mix of the earlier ripening and then the later ripening varieties. The fruit is destemmed and fermented with natural yeasts in open fermenters. The wine undergoes natural malolactic fermentation in stainless steel and is aged on lees for 9-12 months. Vegan.

Closure: Stelvin **ABV:** 12.5%

LEGEND tasting notes: A co-fermented blend pulling the best qualities from six red Italian varieties imported by Chalmers, from their Heathcote vineyard. The aromatics combine forest fruits – mulberry and Davidson plum -- with savory qualities of fennel seed, bay leaf, and graphite. Fresh and moreish, drinkable and complex.

Production size: 800 dozen

Scores: 90 Points (Wine Enthusiast)