

CHALMERS

col fondo 2024



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Bart van Olphen & David Cowburn

Grape(s): Aglianico

GI: Heathcote

Site(s): Estate vineyard at Colbinabbin

Vintage notes: The 2024 vintage started off well with a very even budburst. Smooth sailing from mid-October through to fruit set with only minor rain events, and very little disease pressure. Several rain events hit through late December and early January, but the fruit came through miraculously clean. Maturity testing commenced late January showing early signs of a condensed harvest. With mild summer days and mild overnight temperatures ripening was happening quite quickly, flavors developing nicely, sugars rising consistently and acids sustaining well. The final pick was Heathcote aglianico on April 2.

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 6 months, undisgorged and unfiltered. Zero dosage and vegan friendly.

Closure: Crown Cap **ABV:** 12.5%

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 Marylin & Sons. The Col Fondo label is inspired by lees and bubbles in demijohn.

Production size: 450 dozen