

CHALMERS

vermentino 2023



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Bart van Olphen

Grape(s): Vermentino

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 vermentino, 2023 vintage was a fantastic quality season.

Vineyard notes: East facing sloped site, 150-170m elevation with red Cambrian soil. Vermentino clone imported by Chalmers in 2002 and planted at Heathcote in 2009 in east-west row orientation at 4545 vines per hectare on unilateral cordon, spur pruned VSP. Farming is sustainable, focused on soil health and balanced vines. Viticulturist is Troy McInnes.

Winemaking: Hand-picked, whole-bunch pressed, free run only. A long, slow, and cool wild ferment followed by 5 months on lees in stainless steel vats. Unfined, vegan friendly.

Closure: Stelvin

ABV: 12.1%

LEGEND tasting notes: Crisp and lean, yet quite expressive and complex. White peach, finger lime (a punchy native citrus), blanched almonds, sea spray and chalk. Long and refreshing, with a fleshy mid-palate and bright acidity.

Label design: Labels by Melbourne agency Marilyn & Sons. Vermentino label image based on the polish pattern of their stainless-steel tanks, where the vermentino always ages to maintain freshness.

Production size: 600 dozen

Scores: 91, James Suckling