

CHALMERS

bush vine inzolia 2024



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Bart van Olphen

Grape(s): Inzolia

GI: Murray Darling, Victoria

Site(s): Merbein estate vineyard

Vintage notes: 2024 Vintage in Murray Darling was a classic and traditional dry, hot vintage. Good Spring rains meant healthy vineyards and soil, and perfectly balanced fruit and crop with the hot vintage showing complexity, balance, elegance medium weight and freshness.

Vineyard notes: Inzolia vines were first imported from Sicily in 2015 to be planted in the Merbein vineyard, rich with red Murray sand and limestone soils, and the first vintage of Chalmers Bush Vine Inzolia was produced in 2018. Vines are un-trellised and planted in a deliberate wide spacing pattern, and in the bush vine style. This style helps to increase the amount of natural rainfall able to be absorbed by each vine and make the vines more drought-resistant. Canopy sprawl allows the vine to shade the fruit and avoid sunburnt berries. Rainfall and managed irrigation is around 350mm per year. Viticulturist is Troy McInnes.

Winemaking: Hand-picked over 3 individual harvests from late January to mid February, in order to build complexity into the wine. Whole bunch pressed, with a wild ferment. Twelve months on fine lees in stainless steel before bottling. Vegan friendly.

Closure: Stelvin **ABV:** 13.8%

Tasting notes: Luscious stone fruit and a lick of saltiness draw you in, followed by a lingering flavor of peaches, lemon shortbread, and gingerlime pair with a mouth-watering finish. Aromas of cardamom seed and lifted florals.

Label design: Labels by Melbourne agency Marilyn & Sons. The label for the Bush Vine Inzolia is inspired by the textures of the vineyard, with the top half showing the birds' eye view of the vineyard in the summer, and the bottom half showing the winter view.

Production size: 200 dozen