

CHALMERS

bush vine negroamaro 2022



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Bart van Olphen

Grape(s): Negroamaro

GI: Murray Darling, Victoria

Site(s): Merbein estate vineyard

Vintage notes: 2022 Vintage in the Murray Darling region had a cooler than usual Spring in the lead up to harvest and a long, cool, growing season with higher than average rainfall. This led to longer than usual hang time for the grapes, slightly more generous tons per hectare from the vineyard but with great natural acidity with the cooler vintage.

Vineyard notes: Negroamaro vines were first imported from Puglia to the Chalmers estate in 2001, and Chalmers' first release of this wine was the 2005 vintage. The bush vine cultivation creates large bunches and large berries that can succeed with very little water. The red Murray sand and limestone soils help create pure and intense fruit with low yields. Viticulturist is Troy McInnes.

Winemaking: Hand-picked in stages as the grapes mature, and hand-sorted. Whole berry wild ferment in open fermenter with extended maceration. Basket pressed, then matured in both stainless steel and seasoned barriques. Unfined and unfiltered. Vegan friendly.

Closure: Stelvin **ABV:** 14.8%

Tasting notes: Captivating aromas of dried orange peel, broody dark fruits, red berries, bramble, and toasted star anise. The palate showcases a charming mix of power and elegance, depth and light, fruit and spice.

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

Production size: 125 dozen