

CHALMERS

vermentino 2025



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Bart van Olphen

Grape(s): Vermentino

GI: Heathcote

Site(s): Estate vineyard at Colbinabbin, northern Heathcote

Vintage notes: The vintage began with a cool spring that was ultimately deceiving as temperatures were higher than average across Heathcote throughout the growing season, with a heatwave in mid-December. Despite a wet year overall in Australia, many wine growing regions saw much less rainfall than average. With lower yields, the fruit that was harvested is showing strong acidity and complexity.

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 6 months on lees in stainless steel vats. Unfined, vegan friendly.

Closure: Stelvin

ABV: 12.1%

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 Marylin & 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