

Mother Block

White Blend



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Vineyard notes: The 35-hectare 'Mother Block' is at the heart of all that the Chalmers family does. As well as it being the location of the family home and business, this unique and diverse vineyard houses plantings of each variety that Chalmers have imported to Australia over the last 20 years.

Winemaking: Night machine harvested to retain freshness, pressed and co-fermented on full solids. Wild ferment, temperature controlled, maturation in stainless steel with 6 months on lees. Vegan friendly.

Grape varieties : 73% Vermentino, 16% Fiano, 5% Grechetto, 2% Greco, 2% Glera, 1% Pinot Bianco, 1% Pinot Grigio

Soil : Red sandy loam with a limestone base underneath

Alcohol : 12.3%

Tasting notes :

A co-fermented blend pulling the best qualities from four white Italian varieties imported by Chalmers. The aromatics combine citrus, florals, and orchard fruit in the form of tangerine, lemon aspen (a floral native citrus), pear blossom, and golden apple. Dry and bright, but with a light textural grip on the finish, this wine is a crowd-pleaser for any audience, dish, and occasion.

Press Notes

Robert Parker Wine Advocate

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91 points

