

Mother Block

Red Blend



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RED BLEND

The 35-hectare 'Mother Block' is at the heart of the Chalmers family. 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 has imported to Australia over the last 20 years. It is the source block for supplying millions of vines planted across Australia. As with all Chalmers sites, working with climate appropriate varieties is key. Soft applications are used on the vineyard and undervine management is kept bare to continue to save water where possible. Large vines and vine canopies are encouraged to grow enough leaf for sufficient transpiration, shade, and coverage to handle the extreme heat waves of the region.

Winemaking: Machine-harvested and co-fermented. Wild ferment for approximately 20 days, combination of hand plunging and pumping over. Matured in stainless steel for 8 months. Vegan friendly.

Grape varieties : 62% Sagrantino, 17% Nero d'Avola, 7% Aglianico, 6% Sangiovese, 5% Uva di Troia, 2% Teroldego, 1% Piediroso

Soil : Red sandy loam with a limestone base underneath.

Alcohol : 13.6%

Tasting notes :

A co-fermented blend pulling the best qualities from seven red Italian varieties imported by Chalmers. The aromatics combine red and purple fruits -- pomegranate, riberry (a tart native berry), plum, and cherry -- with savory qualities of Szechuan peppercorn, licorice, river mint, and sesame. Gulpable, food-friendly, and bright, the Mother Block Red Blend is a wine for every palate, dish, and occasion.

Press Notes

Wine Enthusiast

2022

92 points

