

Chalmers Wines

*Greco Heathcote*



GI: Heathcote

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

Label design: The greco always throws substantial acid crystals (tartrates) in the winemaking process. The label image is a texture based on the tartrate crystal formation inside the tank walls after fermentation.

Vineyard notes: East facing sloped site, 150-170m elevation with red Cambrian soil. Greco clone imported by Chalmers in 2002 and planted at Heathcote in 2010 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 and whole-bunch pressed. Long, slow, wild ferment in stainless steel barrels, then 10 months aging in old French oak puncheons. Vegan friendly. 50ppm sulfur dioxide added pre-ferment and 70ppm once dry.

Grape varieties : Greco

Altitude : 150m - 170m ASL

Exposure : East

Alcohol : 13.5%

Tasting notes :

Full-bodied style of greco, with balancing texture and acidity. Ripe apple, poached quince, and fresh quandong (a native red peach) on the nose, with a toasted wattleseed nuttiness on the palate. Pithy and mouthwatering, bold and intense.

