

Chalmers Wines

Nero d'Avola Heathcote



Winemaker: Bart van Olphen

GI: Heathcote

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

Label design: Chalmers Nero d'Avola is grown on the special rocky top block of their vineyard; the label image is based on a photograph of the swirling rock surface.

Vineyard notes: East facing sloped site, 210-220m elevation with diverse rocky terrain of ironstone, dolerite, green basalt, shale and quartz. The variety nero d'avola was imported for the first time into Australia by Chalmers in 2000 and planted in 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 and destemmed as whole berries. Wild ferment in stainless steel, gentle treatment to retain fruitiness. Bottled after 6 months in stainless steel tank. A small amount of sulfur dioxide added pre-ferment, topped up to just 45ppm total SO2 after malolactic fermentation. Unfined, unfiltered, vegan friendly.

Grape varieties : Nero d'Avola

Altitude : 210m - 220m ASL

Exposure : East

Soil : Diverse rocky terrain of ironstone, dolerite, green basalt, shale and quartz

Alcohol : 13.5%

Tasting notes :

Vibrant and juicy, but with a pleasant reduction that adds sternness and complexity. Flavors of dusty raspberry, Davidson plum (a sour native plum), and graphite. Fine tannins and silky mouthfeel.

Press Notes

James Suckling

2019

90 points

Wine Enthusiast

2019

91 points

