

Chalmers Wines

*Vermentino Heathcote*



Winemaker: Bart van Olphen

GI: Heathcote

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

Vermentino label image is based on the polish pattern of their stainless-steel tanks, where the vermentino always ages to maintain freshness.

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. 50ppm sulfur dioxide added pre-ferment and 80ppm once dry.

Grape varieties : Vermentino

Altitude : 150m -170m ASL

Exposure : East

Soil : Red Cambrian soil

Alcohol : 12.5%

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.

