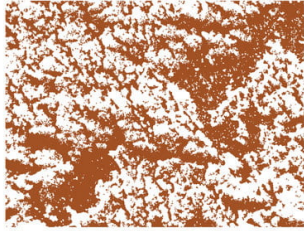


## Chalmers Wines

### *Greco 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.

**CHALMERS**



**GRECO**

**Grape varieties** Greco

**Altitude** 150m - 170m ASL

**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.

**Banville**  
Wine Merchants

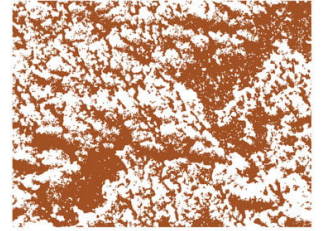
[www.banvillewine.com](http://www.banvillewine.com)

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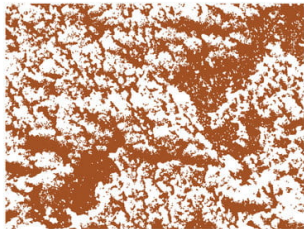
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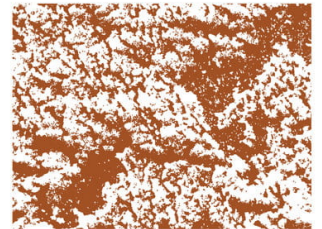
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