

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.

CHALMERS



VERMENTINO

Grape varieties Vermentino

Altitude 150m -170m ASL

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.

Banville
Wine Merchants

www.banvillewine.com

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