



CHALMERS

COL FONDO 2024

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	BASALT, SHALE, SANDSTONE DOLERITE, QUARTZ, LIMESTONE
ELEVATION :	210 - 225m
RAINFALL :	499mm
BLEND :	AGLIANICO 100%
HARVEST :	12 MAR 2024
WINEMAKING :	HAND PICKED, WHOLE BUNCH PRESSED WILD FERMENT IN OLD BARRIQUES, UNFINED TIRAGED AFTER 6 MONTHS, UNDISGORGED ZERO DOSAGE, VEGAN, CONTAINS SULPHITES
STYLE :	LIVELY, PLUSH
SENSORY:	BLOOD ORANGE, WHITE BALSAMIC STRAWBERRIES, RED GUM, PITH
ALC/VOL :	12.5%
FOOD MATCHES :	CURED OCEAN TROUT LIGHT ANTIPASTO
CELLARING :	DRINK NOW UNTIL 2029
SERVING TEMP :	04°C (WELL CHILLED)
LABEL :	BUBBLES AND LEES IN DEMIJOHN

AGLIANICO VINES IMPORTED BY CHALMERS ——— 2001
FIRST COL FONDO PRODUCED BY CHALMERS ——— 2019

The Chalmers family are proud of our heritage as visionary vine importers and grape growers. Our sense of adventure and spirit of sharing have helped shape today's colourful Australian wine scene.

