



CHALMERS

FALANGHINA 2020

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	BASALT, SHALE SANDSTONE, DOLERITE QUARTZ, LIMESTONE
ELEVATION :	210 - 220m
RAINFALL :	499mm
HARVEST :	2 MAR 2020
WINEMAKING :	HAND PICKED, WILD FERMENT NO ACID ADDS, 6 MONTHS ON LEES IN SS UNFINED, VEGAN FRIENDLY, CONTAINS SULPHITES
STYLE :	AROMATIC, RACY
SENSORY:	FREESIA, LIME, WHITE STONES TANGY, PERSISTENT
ALC/VOL :	12.3%
FOOD MATCHES :	CURED KINGFISH PAN FRIED GYOZA AROMATIC THAI CURRY
CELLARING :	DRINK NOW UNTIL 2024
SERVING TEMP :	04°C DEGREES (WELL CHILLED)

FALANGHINA VINES IMPORTED BY CHALMERS ——— 2015

FIRST FALANGHINA PRODUCED BY CHALMERS ——— 2018

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.

