



CHALMERS

FELICITAS 2022

REGION :	HEATHCOTE, VICTORIA
SOIL TYPE :	IRON OXIDE, GRAVEL, SAND SILT, CLAY, CHERT, BASALT
ELEVATION :	150 - 170m
RAINFALL :	547mm
HARVEST :	25 FEB 2022
BLEND :	FIANO 100%
WINEMAKING :	METHOD TRADITIONAL 23 MONTHS ON LEES, ZERO DOSAGE VEGAN, CONTAINS SULPHITES
STYLE :	DRY, LIFTED
SENSORY :	CHAMOMILE, TOASTED ALMONDS PINE FOREST, RED APPLE, CHALK
ALC/VOL :	12.2%
FOOD MATCHES :	CARAMELISED LEEK TART ROAST CHICKEN MUSHROOM CREAM
CELLARING :	DRINK NOW UNTIL 2028
SERVING TEMP :	06°C (CHILLED)
LABEL :	CLOUDY SKY

FIANO VINES IMPORTED BY CHALMERS ————— 2001

FIRST FELICITAS PRODUCED BY CHALMERS ————— 2013

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.

