C H A L M E R S

2011 Vermentino

Vermentino Background
Vermentino is traditionally grown in Sardinia and on the Ligurean and Tuscan coasts in Italy as well as on the island of Corsica and in some parts of Provence where it is called *Rolle.* Vermentino wines are an important part of the Mediterranean coastal lifestyle in these areas. The classic descriptors of the variety include sea-spray, hard herbs and chalkiness. When you consider the traditional growing regions this is no surprise, in Sardinia many vineyards are constantly experiencing the mistral winds of the Mediterranean and are often flanked by wild thyme and rosemary.

Vermentino Winemaking Notes
This wine is made from our first vintage at the new Chalmers Heathcote Vineyard, which is planted on the rich red Cambrian earth of the famous Mt Camel Range. The 2011 vermentino was hand harvested on the 16th March. The fruit is whole bunch pressed 24 hours later and fermented on solids in stainless steel tanks without yeast addition. The temperature of fermentation is limited to 16 degrees. It is bottled after about 6 months.

Vermentino Tasting Notes
The 2011 Vermentino is made from the VCR1 clone imported by Chalmers Nurseries in the late 90s. Delicate yet savoury, this vermentino has a nose of clean florals and wet stones. The palate exhibits minerally acidity and balances white nectarine and citrussy fruit with a zesty, dry finish.

Vermentino Food Matching
Best served intensely chilled and accompanied by light salty starters such as calamari fritti, fried whitebait or stuffed zucchini flowers.

Vermentino Cellaring Notes
Drink now until 2014

GI: Heathcote Victoria

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