

Santolin

CHALMERS VINEYARD NERO D'AVOLA 2015

Grapes

100% Nero d'Avola
Chalmers Vineyard, Heathcote.

Vineyard Notes

This wine is produced from fruit grown on the Chalmers Vineyard in Heathcote. The vineyard has an east facing sloped site ranging from 150 to 225 metres in elevation, with the soils comprised of the famous Cambiran-era red soils. Vintage 2015 had a perfect growing season resulting in one of the best vintages we have seen in recent times. A mild spring with a few significant rainfall events when required was followed by a dry and warm summer creating

ideal ripening conditions.

Winemakers Notes

This wine has been hand crafted using whole bunches, wild fermentation and minimal intervention. No fining was used in the making of this wine.

Hand picking commenced on March 10th, 2015. Grapes were then chilled overnight. 10% whole bunches and 90% whole berries were transferred to an open fermenter then left to ferment naturally over a 14 day period with regular hand plunging. Once dry, the ferment was pressed to seasoned French oak barrels where it underwent malolactic fermentation. On completion of malo, the wine was sulphured then matured on lees until blending. Wine was not fined and given a single, gentle filtration before bottling.



Alcohol
14.0%

pH
3.50

TA
6.5g/L

Cellaring
5+ years

Fermentation
Open fermenter using wild yeast

Oak Maturation
10 months in 100% seasoned French oak

Tasting Notes
Rustic and earthy. Black cherry with hints of rose petals and wild herb. Bright, vibrant colour, medium bodied and savoury spice.

Total Production
300 dozen

Additional Notes
Suitable for vegans

Overview

This wine has been made using minimal intervention from the winemaker. Fining agents are not used and fermentation temperatures are left to run naturally. The aim being to create a wine true to the region and variety.