

le sorelle

Sisters Kim & Tennille Chalmers initiated the idea of making this wine from their family's Heathcote vineyard. For almost two decades Chalmers have focused their wine adventures around grape varieties new to Australia. Since 2011 Le Sorelle, meaning 'the sisters' in Italian, has provided them an opportunity to express a classic variety, from a region with an established reputation for Australia's adopted icon grape.

The Chalmers Sisters have crafted a Shiraz that carries the power and earthy, charry hallmarks of the famous red Cambrian terrain, yet shows freshness and elegance usually associated with old world wines.

Vintage | 2020

GI | Heathcote, Victoria

Site | 36032'26"S, 144046'9"E

Soil Type | Ancient Cambrian

Elevation | 170 metres

Harvest Date | 16th March 2020

Winemaking | Wild Ferment, Barrel Aged, Unfined

Production | Estate Grown and Made

Aroma | Blood Plum, Fragrant Sweet Spice

Palate | Velvet Fruit, Medium Weight, Graphite

Alcohol by Volume | 13.7%

Standard Drinks | 8.1

Contains | Sulphites, Vegan Friendly

Label Artwork by Nikita Hederics

