

2003 **WONDERFUL** **MARYANN EGAN in Essentials Magazine, Winter 2006**

Like so many Sangiovese wines, this has a touch of herbaceous character on the nose. On the palate, there are generous yet soft chewy tannins and flavours reminiscent of dark plum. The total package is rounded off with some oak toastiness. A wonderful wine with a warming slow-cooked Italian-inspired veal dish.



The Penguin Good Australian Wine Guide 2005|2006

This sums it all up really. If you like sweet-fruited Oz reds look elsewhere, if you like the savoury mystery of Italy, read on. This has a nose and palate that variously suggests dry herbs, cherries, leather and almonds. Its texture is grainy and interesting, and it finishes with a more-ish half-bitter Italian signature. Try it with veal chops.



Winestate Italian Varietals Tasting, May/June 2006



Winestate North East Victoria Tasting, November/December 2005

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