



# Chrismont

---

## CHRISMONT SHIRAZ 2022 - KING VALLEY

---

In a region better known for its flourishing Italian varietals, Shiraz has found a home in the King Valley thanks to its Mediterranean climate of warm days and cool nights. We enjoy this wine for its vibrant, spicy flavours and finely toasted oak aromas, and its ability to match with a wide range of cuisines.

### TASTING NOTES

**COLOUR:** Dark crimson red.

**AROMA:** Blackberry, dark plum fruit with aromatic spices, white pepper spice, cinnamon and star anise.

**PALATE:** Plum and dark berry fruit mixed with fresh ground pepper. Fine full to medium bodied palate finishing with dry velvety tannins.

**FOOD:** Pork ribs marinated in rosemary and garlic. *Chrismont Restaurant, Summer Menu 2024.*

### WINEMAKING

“The grapes are destemmed into small open fermenters and spend seven days on skins being hand plunged twice daily before draining into new and older French oak hogsheads to complete primary and malolactic fermentation. Racked from barrel to remove gross lees, the wine is returned to barrel to be matured for a further 12 months before being blended and prepared for bottling. The wine is released after an extra six to twelve months age in bottle.” **Warren Proft, winemaker**

### THE CHRISMONT CLASSIC SERIES

Classic European varietal wines made from some of the King Valley’s oldest vineyards, capturing the region’s unique terroir in fresh, contemporary styles.

### WINE SPECIFICATIONS

**VARIETY:** 100% Shiraz

**VINEYARD SITES:** Lowe Vineyard, Edi Upper, King Valley

**AVERAGE VINE AGE:** 33 years

**AVERAGE ALTITUDE:** 350m

**VINE TRAINING:** Vertical shoot position

### TECHNICAL ANALYSIS

**Alcohol:** 13.0%

**pH:** 3.48

**Acid:** 5.91 g/L

**Drink:** now or cellar up to 2037