



# Chrismont

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## CHRISMONT CHARDONNAY 2023 - KING VALLEY

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The crisp cool climate of our King Valley home is at the forefront of this estate-grown Chardonnay that exudes all the wonderful characteristics enjoyed by the palates of discerning and loyal Chardonnay drinkers.

### TASTING NOTES

**COLOUR:** Light straw with green hues.

**AROMA:** White peach, grapefruit, and passionfruit aromas with brioche and toasted cashews.

**PALATE:** Bright palate with flavours of stone fruit, almond croissant, and honey. Silky front palate texture with crisp acidity adding length and zest.

**FOOD:** Roasted pumpkin and parmesan ravioli, served with sage butter sauce and pine nuts.  
*Chrismont Restaurant, Summer Menu 2024.*

### WINEMAKING

*“Fruit is harvested in early March when moderate acidity and the flavours of apple and melon are evident. The gently pressed free juice is then drained into new (30%) and older French oak hogsheads where it is allowed to spontaneously ferment. A proportion of the barrels undergo malolactic fermentation, then matured for 10 months with batonage during the first few months. Blending and bottling takes place early in the New Year just before the next vintage is ready to be harvested.”* **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% Chardonnay

**Vineyard Sites:** Chesunt, King Valley

**Average Vine Age:** 23 years

**Average Altitude:** 290m

**Vine Training:** Single wire, vertical shoot position

### TECHNICAL ANALYSIS

**Alcohol:** 13.5%

**pH:** 3.33

**Acid:** 6.43 g/L

**Residual Sugar:** 0.6 g/L

**Drink:** now or cellar up to 2033