

# CHARDONNAY 2024

## CLASSIC SERIES

Varietal character and King Valley terroir are on par in this Chardonnay that’s a blend of Chrismont’s two vineyard estates: Cheshunt and Whitfield. This combination of site and soils adds varietal complexity as does the subtle French oak.

### COLOUR

Light straw with pale green hues.

### AROMA

Peach, papaya, and melon fruit aromas with brioche and toasted cashews.

### PALATE

Bright palate with generous flavours of stone fruit, citrus, and nougat. Fine silky with lemony acidity adding length and zest.

### FOOD

Sardines Sicilian style, stuffed with pinenuts, breadcrumbs and raisins.  
Chrismont Restaurant, Winter Menu 2025.

### DRINK

Now or enjoy up to 2034.

### VINIFICATION

The fruit is harvested in early March, featuring apple and melon flavours, with moderate acidity. Gently pressed free juice is drained into new (30%) and older French oak barriques and puncheons, where it is allowed to ferment spontaneously. Depending on acid levels, a proportion of the barrels also undergo malolactic fermentation. Maturation occurs in the same barrels for 10 months with batonage during the first few months. Blending and bottling take place early in the New Year, just before the next vintage is ready to be harvested.

### VINEYARD

Sites	Cheshunt and Whitfield, King Valley
Soils	Deep red loam clay
Average Vine Age	24 year
Average Altitude	290m

### TECHNICAL ANALYSIS

Alcohol	13.5%
pH	3.31
Acid	6.66 g/L
Residual Sugar	0.0 g/L
Vegan Friendly	

### WINEMAKER

Warren Proft

