

PINOT GRIGIO 2024

LA ZONA SERIES

Chrismont’s admiration for Pinot Grigio pre-dates Australia’s love affair with the variety. It was one of the first La Zona Series wines released and continues to be enjoyed for its bright acidity, lifted florals and refreshing finish. Unbeatable with a prawn and scallop risotto.

COLOUR

Very pale straw.

AROMA

Fragrant nectarine and beurre bosc pear fruit aromas with a background of quince.

PALATE

White nectarine, apple, and pear fruit flavours. Bright, mouth-watering acidity creates good line and length and a refreshing finish.

FOOD

Prawn and scallop risotto.
Chrismont Restaurant, Summer Menu 2025.

DRINK

Now or cellar up to 2029.

VINIFICATION

Fruit is harvested early in the season to achieve light floral fruit flavours with good natural acidity. The juice is handled oxidatively to naturally remove any colour and unwanted tannins before settling and racking. Fermented cool in stainless steel to preserve fruit flavours, followed by a short maturation period on lees during autumn and winter, before bottling in spring.

VINEYARD

Sites	Cheshunt and Whitfield, King Valley
Soils	Deep red loam clay
Average Vine Age	27 year
Average Altitude	300m

TECHNICAL ANALYSIS

Alcohol	12.5%
pH	3.30
Acid	6.52 g/L
Residual Sugar	0.1 g/L
Vegan Friendly	

WINEMAKER

Warren Proft

