

PINOT GRIGIO 2025

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

Fresh pear, apple and stone fruit aromas.

PALATE

White nectarine, apple, and pear fruit flavours. Bright, mouth-watering acidity with fine powdery tannins on the finish.

FOOD

chicken, parmesan and anchovy croquettes served with lemon and anchovy aioli
Chrismont Restaurant, Summer Menu 2025.

DRINK

Now or cellar up to 2030.

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	28 year
Average Altitude	300m

TECHNICAL ANALYSIS

Alcohol	12.5%
pH	3.21
Acid	6.61 g/L
Residual Sugar	0.1 g/L
Vegan Friendly	

WINEMAKER

Warren Proft

