

# M A N S E N G 2 0 2 3

## CLASSIC SERIES

Manseng is a little-known white grape in the Chrismont Cheshunt vineyard. It delivers a captivating wine bursting with apricot, peach, and tropical fruits. Its exquisite acidity and full-bodied style pair well with dishes that embrace fragrance and chilli - it will make your laksa sing!

### COLOUR

Straw to pale gold.

### AROMA

Pawpaw, pineapple and citrus aromas, with a honey nougat background.

### PALATE

Off dry tropical fruit flavours that lead into mouth-watering natural acidity that persists through to the finish.

### FOOD

House-made prawn tortellini, served with a sweet prawn bisque.  
Chrismont Restaurant, Summer Menu 2025.

### DRINK

Now or cellar up to 2031.

### VINIFICATION

Fruit is picked late in the season to allow full maturation and tempering of the high natural acidity. Fruit is then gently pressed, keeping only free-run juice, which is allowed to spontaneously ferment in both stainless steel and old French oak barriques. Due to its high natural acidity, some of the wine undergoes malolactic fermentation, and some is left with residual sugar to balance the palate. Maturation on lees for nine months helps to develop the flavours before being prepared for bottling in mid spring.

### VINEYARD

Sites	Cheshunt, King Valley
Soils	Deep red loam clay
Average Vine Age	39 year
Average Altitude	300m

### TECHNICAL ANALYSIS

Alcohol	13.0%
pH	3.25
Acid	7.92 g/L
Residual Sugar	4.4 g/L
Vegan Friendly	

### WINEMAKER

Warren Proft

