



Chrismont

CHRISMONT MERLOT 2015 - KING VALLEY

This famed Bordeaux grape is popular either as a straight varietal wine, or in a blend. At Chrismont, we allow the juicy ripe plums, dark chocolate and exotic spices speak for themselves in this approachable single-varietal wine from our Upper King Valley vineyards.

TASTING NOTES

COLOUR: Dark red with crimson hues.

AROMA: Medley of dark berry fruits including cherry and boysenberry, and with prune, vanilla and cedar in the background.

PALATE: Bright cherry and berry fruit with spice and dark chocolate. Finishes dry with fine velvety tannins.

FOOD: Perfect enjoy alongside oven-baked quail, agrodolce, cauliflower mash, pinenuts and raisins. **Chrismont Restaurant, autumn menu, 2017.**

WINEMAKING

"The grapes are crushed, fermented, and left to macerate on skins for up to 10 days before being drained into tanks to complete malolactic fermentation. The new wine is then racked into new and older French oak barriques for 12 months maturation before being blended for bottling." **Warren Proft, winemaker**

THE CHRISMONT COLLECTION

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% Merlot

VINEYARD SITES: Whitfield and Cheshunt, King Valley

AVERAGE VINE AGE: 19-29 years

AVERAGE ALTITUDE: 250-300m

VINE TRAINING: Single wire, vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 14.0%

pH: 3.43

Acid: 6.07 g/L

Drink: enjoy now or cellar up to 2025

