

PINOT GRIS 2024

CLASSIC SERIES

Chrismont Pinot Gris is a full-bodied barrel-fermented style achieved by a late-season harvest in our King Valley Cheshunt vineyard. Its ripe fruit flavours and low acidity seamlessly entwine with a savoury edge and silky finish. A foodie's hero, making every bite a delight.

COLOUR

Pale straw with coppery hues.

AROMA

Melon, yellow peach and cooked quince with cinnamon and spice.

PALATE

Spicy apple and quince strudel flavours in a generous front palate. Good volume and texture, with fine acidity.

FOOD

Chicken, parmesan and anchovy croquettes, served with lemon and anchovy aioli. Chrismont Restaurant, Summer Menu 2026.

DRINK

Now or cellar up to 2032.

VINIFICATION

Fruit is harvested later in the season to achieve ripe fruit flavours with low to moderate acidity. The juice is handled oxidatively to naturally remove any colour and unwanted tannins prior to settling and racking to Acacia and older French oak hogsheads for fermentation. Yeast is added, and the ferment is allowed to continue slowly until dry, with some barrels also undergoing malolactic fermentation. A 6-month maturation period follows, with regular stirring to aid flavour development, complexity, and mouthfeel. Later in the year, the wines are blended and prepared for bottling.

VINEYARD

| | |
|------------------|-----------------------|
| Sites | Cheshunt, King Valley |
| Soils | Deep red loam clay |
| Average Vine Age | 28 year |
| Average Altitude | 300m |

TECHNICAL ANALYSIS

| | |
|----------------|----------|
| Alcohol | 13.5% |
| pH | 3.56 |
| Acid | 5.81 g/L |
| Residual Sugar | 0.1 g/L |
| Vegan Friendly | |

WINEMAKER

Warren Proft

