



# Chrismont

---

## CHRISMONT CHARDONNAY 2017 - KING VALLEY

---

*The crisp cool climate of King Valley is at the forefront of this deliciously drinkable wine that exudes all the wonderful characters familiar to the palate of discerning and loyal Chardonnay drinkers.*

### TASTING NOTES

**COLOUR:** Straw to light gold.

**AROMA:** Fruit aromas of melon and nectarine with roasted cashew and coconut.

**PALATE:** Silky and savoury upfront with crisp acidity and flavours of stone fruit with toast and nuts.

**FOOD:** Silky ricotta gnocchi tossed in a creamy zucchini pesto sauce and garnished with crumbed prawns.

### WINEMAKING

*"The fruit is harvested in early March when apple and melon flavours and moderate acidity is evident, usually with a potential alcohol of 12.5. The fruit is then pressed directly into new and older French oak hogsheads where it is allowed to naturally ferment. A proportion of the barrels also undergo malolactic fermentation, with being matured for 10 months with regular lees stirring. Blending and bottling takes place early in the New Year just before the next vintage is ready to be harvested."* **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% Chardonnay

**VINEYARD SITES:** Cheshunt, King Valley

**AVERAGE VINE AGE:** 17 years

**AVERAGE ALTITUDE:** 290m

**VINE TRAINING:** Single wire, vertical shoot position

### TECHNICAL ANALYSIS:

**Alcohol:** 12.5%

**pH:** 3.14

**Acid:** 6.15 g/L

**Drink:** now or cellar up to 2023

