



Chrismont

CHRISMONT CHARDONNAY 2018 - KING VALLEY

The crisp cool climate of King Valley is at the forefront of our estate Chardonnay that exudes buttery oak all of the wonderful characters familiar to the palate of discerning and loyal Chardonnay drinkers.

TASTING NOTES

COLOUR: Straw to light gold.

AROMA: Ripe melon and nectarine aroma coupled with roasted cashew, almond and coconut.

PALATE: Flavours of stone fruit and fig with toasted nuts. Silky front-palate texture with a crisp acidity that adds both brightness and zest.

FOOD: Roasted cauliflower ravioli served in a butter, sage, spinach and pine nut sauce and topped with cheddar. *Chrismont Restaurant, June 2021.*

WINEMAKING

"The fruit is harvested in early March when apple and melon flavours and moderate acidity is evident. The fruit is then gently pressed and drained into new and older French oak hogsheads where it is allowed to naturally ferment. A proportion of the barrels also undergo malolactic fermentation, then matured for 10 months. 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: 18 years

AVERAGE ALTITUDE: 290m

VINE TRAINING: Single wire, vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 13.5%

pH: 3.25

Acid: 6.15 g/L

Drink: now or cellar up to 2028

