



Chrismont

CHRISMONT CHARDONNAY 2021 - KING VALLEY

The crisp cool climate of our King Valley home is at the forefront of this estate-grown Chardonnay that exudes all the wonderful characteristics enjoyed by the palates of discerning and loyal Chardonnay drinkers.

TASTING NOTES

COLOUR: Straw to light gold.

AROMA: Nectarine, fig and grapefruit aroma with roasted cashew and butterscotch.

PALATE: Bright with flavours of stone fruit, butterscotch and a silky front palate-texture with crisp acidity adding length and zest.

FOOD: Lobster tail tagliatelle, tossed in a creamy assorted mushroom sauce. Chrismont Restaurant, Autumn Menu 2022.

WINEMAKING

"Fruit is harvested in early March when moderate acidity and the flavours of apple and melon are evident. The gently pressed free juice is then drained into new (30%) and older French oak hogsheads where it is allowed to spontaneously ferment. A proportion of the barrels also undergo malolactic fermentation, then matured for 10 months with batonage during the first few 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: 21 years

AVERAGE ALTITUDE: 290m

VINE TRAINING: Single wire, vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 13.0%

pH: 3.15

Acid: 7.03 g/L

Drink: now or cellar up to 2031

