

# CHRISMONT PINOT NOIR 2021 - KING VALLEY

The most recent addition to the Chrismont collection of classic European varietal wines, this Pinot Noir is a light and silky wine that embodies both the cool climate and long growing season synonymous with the upper King Valley - the home of Chrismont.

#### TASTING NOTES

COLOUR: Light cherry red.

AROMA: Bright cherry fruit with dark chocolate, coconut and green peppercorns.

PALATE: Red cherry-fruit flavours in a light-bodied palate. Fine textured tannins with balanced acidity. Finishes light, refreshing and persistent.

**FOOD:** The perfect companion to confit duck leg served with sweet potato puree, peperonata and capers [Chrismont Restaurant Autumn Menu 2022].

## WINEMAKING

"The fruit is harvested by hand and then crushed into an open red fermenter (75% crushed and destemmed and 25% left as whole bunches). Yeast is then added and fermentation is allowed to proceed slowly for seven days on skins before being drained and gently pressed to hogsheads (30% new). Both primary and malolactic fermentation is finished in barrel then the wine is racked to older barrels for maturation of up to nine months before being bottled no later than 12 months." 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% Pinot Noir

VINEYARD SITES: Cheshunt, King Valley

**AVERAGE VINE AGE: 21 years AVERAGE ALTITUDE: 300m** 

VINE TRAINING: Vertical shoot position

**TECHNICAL ANALYSIS:** 

**Alcohol: 13.5%** 

pH: 3.50 Acid: 5.80 q/L

Drink: enjoy now or cellar up to 2025





