



Chrismont

CHRISMONT PETIT MANSENG 2015 - KING VALLEY

A zesty addition to the Chrismont tasting line up, Petit Manseng hails from the South West of France and is packed with distinct spicy characters that make the perfect food match sing. A captivating wine, bursting with flavour.

TASTING NOTES

COLOUR: Straw to pale gold

AROMA: Citrus, guava, and pineapple aromas with warm spicy toast.

PALATE: Zesty palate of tropical fruit flavours with a hint of lime, balanced with a mouth-watering spiciness, natural acidity and lingering creaminess.

FOOD: Fragrant Thai dishes like red chicken curry with ginger and basil, or shitake mushrooms with fresh chilli and greens.

WINEMAKING

"Fruit is picked late in the season to allow full maturation and tempering of the high natural acidity. Fruit is then gently pressed keeping only free run juice, which is allowed to spontaneously ferment in both stainless steel and old French oak barriques. Due to high natural acid some of the wine undergoes malolactic fermentation and some is left with residual sugar to balance the palate. Maturation on lees for nine months helps to develop the flavours before being prepared for bottling just before Christmas." **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% Petit Manseng

VINEYARD SITES: Cheshunt, King Valley

AVERAGE VINE AGE: 25 years

AVERAGE ALTITUDE: 350m

VINE TRAINING: Single wire, vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 13.5%

pH: 3.16

Acid: 6.75 g/L

Residual Sugar: 9.3 g/L

Drink: enjoy now or cellar up to 2020

