



# Chrismont

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## CHRISMONT PETIT MANSENG 2016 - KING VALLEY

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*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 unique wine bursting with captivating flavour.*

### TASTING NOTES

**COLOUR:** Straw to pale gold

**AROMA:** Melon, papaya and citrus blossom aromas with a nutty complexity.

**PALATE:** Subtle sweetness amid tropical fruit flavours framed with characteristic mouth-watering natural acidity that persists through the finish.

**FOOD:** This wine loves fragrant dishes and chilli – pair it with a popular Chrismont Restaurant dish of house-made saffron ricotta gnocchi, with creamy broccoletti sauce, mild chilli and Howes Creek Farm smoked bacon.

### 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:** 3.10

**Acid:** 6.75 g/L

**Residual Sugar:** 10.1 g/L

**Drink:** enjoy now or cellar up to 2024

