



Chrismont

CHRISMONT PINOT GRIS 2015 – KING VALLEY

Chrismont has taken the 'grey pinot' variety to craft the distinctly French-inspired expression known as Pinot Gris. A welcomed partner to our Italian-inspired La Zona Pinot Grigio, the end result presents a compelling case for the diversity of the variety and its suitability to the King Valley region.

TASTING NOTES

COLOUR: Pale straw with coppery hues.

AROMA: Freshly cut ripe pear, crisp apple, cream and subtle quince.

PALATE: Like tasting a spoonful of baked apples with double cream, this wine delivers voluminous fruity palate with balanced acidity and silky textured finish.

FOOD: A delightful food wine paired with creamy salmon conchiglie pasta or minted-rice stuffed spatchcock.

WINEMAKING

"Fruit is harvested late in the season to achieve ripe fruit flavours and low to moderate acidity. Juice is handled oxidatively to naturally remove any unwanted colour and tannins prior to settling and transferring to stainless steel tank and old French oak Barriques for fermentation. A maturation period follows in barrel and tank for six months with regular stirring to aid flavour development, complexity, and mouth feel." **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: 98% Pinot Gris, 2% Gewürztraminer

VINEYARD SITES: Cheshunt, King Valley

AVERAGE VINE AGE: 20 years

AVERAGE ALTITUDE: 300m

VINE TRAINING: Single wire, vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 13.5%

pH: 3.30

Acid: 6.05 g/L

Drink: Enjoy now up to 2020

