



# Chrismont

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## CHRISMONT PINOT GRIS 2016 – KING VALLEY

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*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 and quince aromas with cream and burnt sugar

**PALATE:** Ripe pome fruit with a savoury edge, balanced acidity and a silky textured finish.

**FOOD:** Cured salmon fillet, delicately smoked and thinly sliced over a crisp salad.

### WINEMAKING

*"Fruit is harvested later in the season to achieve ripe fruit flavours with low to moderate acidity. The juice is handled oxidatively to naturally remove any colour and unwanted tannins prior to settling and racking to stainless steel tank and old French oak barriques for fermentation, which occurs spontaneously and continues slowly until dry with the barrel component also going through malolactic fermentation. This is then followed by a maturation period in barrels 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:** Pinot Gris

**VINEYARD SITES:** Cheshunt, King Valley

**AVERAGE VINE AGE:** 21 years

**AVERAGE ALTITUDE:** 300m

**VINE TRAINING:** Single wire, vertical shoot position

### TECHNICAL ANALYSIS:

**Alcohol:** 13.5%

**pH:** 3.26

**Acid:** 5.85 g/L

**Drink:** Enjoy now up to 2021

