



Chrismont

CHRISMONT PINOT GRIS 2017 – KING VALLEY

We've taken the 'grey pinot' variety to craft the French-inspired expression known as Pinot Gris. A welcomed partner to our Italian-inspired La Zona Pinot Grigio, this wine presents a compelling case for the diversity of the variety and its suitability to the King Valley.

TASTING NOTES

COLOUR: Pale straw with coppery hues.

AROMA: Poached pear and white peach aromas with a creamy background

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

FOOD: Rainbow trout stuffed with fennel and herbs, and served with Sicilian 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 where fermentation occurs spontaneously and with the barrel component also going through malolactic fermentation. A maturation period follows in both barrel and tank for six months with regular stirring to aid flavour development, complexity, and mouth feel, before bottling later in the year." **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: 22 years

AVERAGE ALTITUDE: 300m

VINE TRAINING: Single wire, vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 13.5%

pH: 3.19

Acid: 6.07 g/L

Drink: Enjoy now up to 2022

