



# Chrismont

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## CHRISMONT PINOT GRIS 2018 – KING VALLEY

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*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 baked quince aromas with a pastry-like and creamy background.

**PALATE:** Ripe pome fruits with white peach flavours, fine 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:** 23 years

**AVERAGE ALTITUDE:** 300m

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

### TECHNICAL ANALYSIS:

**Alcohol:** 13.5%

**pH:** 3.12

**Acid:** 6.22 g/L

**Drink:** Enjoy now up to 2026

