



# Chrismont

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## CHRISMONT PINOT GRIS 2019 – 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 paw paw with quince paste aromas with a pastry-like and creamy background.

**PALATE:** Voluptuous palate with yellow peach flavours, fine acidity, and a silky finish.

**FOOD:** Delicious alongside pan seared barramundi served with peperonata and panko crumbed polenta. (Chrismont Restaurant, winter menu 2022).

### WINEMAKING

*"Fruit is harvested later in the season to achieve ripe fruit flavours with low to moderate acidity. Juice is handled oxidatively to naturally remove any colour and unwanted tannins prior to settling and racking to Acacia and older French oak hogsheads for fermentation, which occurs spontaneously and continues slowly until dry with some barrel components 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:** 24 years

**AVERAGE ALTITUDE:** 300m

**VINE TRAINING:** Vertical shoot position

### TECHNICAL ANALYSIS:

**Alcohol:** 13.5%

**pH:** 3.32

**Acid:** 6.0 g/L

**Drink:** Enjoy now up to 2027

