



Chrismont

CHRISMONT PINOT GRIS 2021 – 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: Cooked apple and paw paw with quince paste aromas and a creamed butter/sugar background.

PALATE: Spicy apple strudel with yellow peach flavours. A generous palate with good with good volume and fine acidity.

FOOD: Perfect partner to a creamy prawn and mushroom risotto.
Chrismont Restaurant, Spring 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: 3.20

Acid: 5.92 g/L

Residual Sugar: 4.5g/L

Drink: Enjoy now up to 2029

