



Chrismont

CHRISMONT PINOT GRIS 2022 – 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: Cider apple, pear and honeydew melon aromas with a creamed butter/sugar background.

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

FOOD: Pan seared barramundi served with mixed lentil ragout.
Chrismont Restaurant, Spring 2023.

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. Yeast is then added and the ferment is then allowed to continue slowly until dry with some barrels also going through malolactic fermentation. A maturation period of 6-months follows 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: 25 years

AVERAGE ALTITUDE: 300m

VINE TRAINING: Vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 13.5%

pH: 3.51

Acid: 6.20 g/L

RS: 2.0g/L

Drink: Enjoy now up to 2030

