

CHRISMONT RIESLING 2021 – KING VALLEY

As crisp as the climate of its King Valley home, this wine is an exciting expression of one of the world's classic white grape varieties. Riesling is also a building block on which Chrismont's reputation stands today, being some of the first vines planted by Arnie and Arnaldo Pizzini in the early 1980's. This is a beautiful wine representing both quality and value.

TASTING NOTES

COLOUR: Pale straw to light lemon with pale green hues.

AROMA: Lifted aromas of jasmine, with a lime and green apples.

PALATE: Zesty citrus and honeysuckle flavours with lively acidity. Has great length and flavour persistence.

FOOD: Perfect aperitif for alfresco dining or served with beer battered zucchini flowers, stuffed with stracchino cheese and a hint of anchovy (*Chrismont Restaurant, summer 2019*)

WINEMAKING

"When making this wine, we ultimately look towards it being a pure representation of the vineyard, and specifically Block U1 from where it originates. The fruit is harvested when we start to see a synergy of citrus flavours with acidity. Pressed gently with only the delicate free run juice being used, the juice is fined and settled to clarify before being fermented cool in stainless steel to preserve its fruit flavours. A short maturation period on lees during autumn helps to develop its flavours before being prepared for bottling." 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: 100% Riesling

VINEYARD SITES: Whitfield, Block U1, King Valley

AVERAGE VINE AGE: 37 years

AVERAGE ALTITUDE: 300m

VINE TRAINING: vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 11.5% pH: 3.04 Acid: 7.80 g/L

RS: 4.0 g/L

Drink: Enjoy now or cellar up to 2028





