



Chrismont

CHRISMONT RIESLING 2022 – 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 with pale green hues.

AROMA: Lifted aromas of lime, jasmine and citrus blossom.

PALATE: Racy lime floral palate. Bright acidity with great line and length.

FOOD: Prawn croquettes served with wasabi tartar aioli (*Chrismont Restaurant, summer 2022*)

WINEMAKING

"When making this wine, we ultimately look towards it being a pure representation of the vineyard blocks Q1 and U1 from where this crisp riesling grows. 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 six-month maturation period on lees during autumn and winter helps to develop its flavours before being prepared for bottling in spring." **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 Blocks U1 and Q1, King Valley

AVERAGE VINE AGE: 38 years

AVERAGE ALTITUDE: 300m

VINE TRAINING: vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 12.0%

pH: 3.17

Acid: 7.17 g/L

RS: 3.4 g/L

Drink: Enjoy now or cellar up to 2030

