

# CHRISMONT SHIRAZ 2015 - KING VALLEY

In a region better known for its flourishing Italian varietals, shiraz is quite at home in our Whitfield vineyard thanks to its Mediterranean climate of warm days and cool nights. We enjoy this wine for its vibrant purple-red hues, dark berry and spicy flavours and finely toasted oak aromas.

### **TASTING NOTES**

COLOUR: Dark red with purple hues.

AROMA: Blackberries, red currants and plums against a spicy oak background.

PALATE: Blackberry and plum fruit with spice and dark chocolate. Finishes dry

with fine, velvety tannins.

FOOD: The perfect companion to a juicy chargrilled steak or spicy paella.

#### WINEMAKING

"The grapes are crushed and fermented on skins for seven days before being drained into tanks to complete primary and malolactic fermentation. The new wine is then racked into new and older French oak barriques for 12 months maturation before blending and bottling. We then release this wine after an extra six to twelve months in bottle." 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% Shiraz

VINEYARD SITES: Whitfield, King Valley

**AVERAGE VINE AGE: 30 years** 

**AVERAGE ALTITUDE: 250m** 

VINE TRAINING: Single wire, vertical shoot position

**TECHNICAL ANALYSIS:** 

**Alcohol: 14.0%** 

pH: 3.65 Acid: 6.07 g/L

Drink: enjoy now or cellar up to 2023





