



Chrismont

CHRISMONT SHIRAZ 2017 - KING VALLEY

In a region better known for its flourishing Italian varietals, Shiraz has found a 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 cherry red.

AROMA: Raspberries, plum and white pepper with a toasty oak background.

PALATE: Blackberry and plum fruit with dark herbs and ground spices. Fine medium bodied palate that finishes with dry velvety tannins.

FOOD: The quintessential mid-week wine! Enjoy it with wood-fire pizza, a spicy curry or a quick roast dinner.

WINEMAKING

"The grapes are crushed into small open fermenters then spend seven days on skins before being drained into new and older French oak Hogsheads to complete primary fermentation. Racked from barrel to remove gross lees, the wine is returned to barrel to be matured for a further 12 months before being blended and prepared for bottling. This wine is then released after an extra six to twelve months age 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: 32 years

AVERAGE ALTITUDE: 250m

VINE TRAINING: Single wire, vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 14.0%

pH: 3.68

Acid: 6.00 g/L

Drink: enjoy now or cellar up to 2026

