



Chrismont

CHRISMONT SHIRAZ 2018 - KING VALLEY

In a region better known for its flourishing Italian varietals, Shiraz has found a home in the King Valley thanks to its Mediterranean climate of warm days and cool nights. We enjoy this wine for its vibrant, spicy flavours and finely toasted oak aromas, and its ability to match with a wide range of cuisines.

TASTING NOTES

COLOUR: Dark crimson red.

AROMA: Blackberry, plum and black pepper spice with a toasty oak background.

PALATE: Plum and dark berry fruit with ground spices. Fine, medium bodied palate that finishes with dry velvety tannins.

FOOD: The quintessential mid-week wine! Enjoy it with silky homemade pasta, wood fired pizza or a steak straight off the grill.

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: Edi Upper, King Valley

AVERAGE VINE AGE: 32 years

AVERAGE ALTITUDE: 350m

VINE TRAINING: Single wire, vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 14.0%

pH: 3.41

Acid: 5.92 g/L

Drink: enjoy now or cellar up to 2033

