



Chrismont

CHRISMONT RIESLING 2023 - 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 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 lime, stone fruit, and floral aromas.

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

FOOD: Herb crusted barramundi. *Chrismont Restaurant, Summer Menu 2024.*

WINEMAKING

"The fruit is harvested when a synergy of citrus flavours with acidity is evident as we are looking for a pure representation of the variety from this block. Fruit is machine-picked cold and tipped directly to press then drained and gently pressed with only the free-run juice used. The juice is then fined and settled to clarify before fermentation in stainless steel. The wine then spends six months maturation on lees during autumn and winter, before being blended and prepared for bottling in spring."

Warren Proft, winemaker

THE CHRISMONT CLASSIC SERIES

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: Single wire, vertical shoot position

TECHNICAL ANALYSIS

Alcohol: 12.3%

pH: 3.08

Acid: 7.09 g/L

Residual Sugar: 4.4g/L

Drink: now or cellar up to 2030