



Chrismont

CHRISMONT PINOT GRIGIO 2023 - KING VALLEY

Chrismont has long realized the potential of pinot grigio as a variety to excite the palates of wine drinkers in Australia. With some of the most established vines in the King Valley, planted in both the Cheshunt and Whitfield vineyards, this northern Italian native is a building block varietal on which Chrismont's reputation stands today.

TASTING NOTES

COLOUR: Very pale straw.

AROMA: Apple and Beurre Bosc pear fruit aromas with quince in the background.

PALATE: Ripe stone fruit, apple, and pear fruit flavours. Bright, mouth-watering acidity creates good line and length and a refreshing finish.

FOOD: Burrata served with aged balsamic, basil, marinated heirloom tomatoes and house-made lavosh.
Chrismont Restaurant, Summer Menu 2024.

WINEMAKING

"The fruit is harvested early in the season to achieve light floral fruit flavours and good natural acidity. The juice is then handled oxidatively to naturally remove any colour and unwanted tannins before settling and racking. Cool fermentation in stainless steel occurs to preserve fruit flavours, followed by a short maturation period on lees during autumn and winter before a spring-time bottling." **Warren Proft, winemaker**

THE CHRISMONT LA ZONA SERIES

Italian for 'the area', La Zona celebrates Chrismont's heritage and the upper King Valley's connection and affection for Mediterranean varietals.

WINE SPECIFICATIONS

Variety: 100% Pinot Grigio

Vineyard Sites: Cheshunt and Whitfield, King Valley

Average Vine Age: 26 years

Average Altitude: 300m

Vine Training: Single wire, vertical shoot position

TECHNICAL ANALYSIS

Alcohol: 13.0%

pH: 3.23

Acid: 6.68 g/L

Residual Sugar: 0.6 g/L

Drink: now or cellar up to 2027