

CHRISMONT PINOT NOIR 2022 - KING VALLEY

The most recent addition to the Chrismont collection of classic European varietal wines, this Pinot Noir is a light and silky wine that embodies both the cool climate and long growing season synonymous with the upper King Valley - the home of Chrismont.

TASTING NOTES

COLOUR: Light cherry red.

AROMA: Bright cherry fruit and red berries with perfume and spice.

PALATE: Red cherry-fruit flavours in a light-bodied palate. Fine textured tannins in an elegant palate with a persistent finish.

FOOD: The perfect companion to confit duck leg served with celeriac, pear, and a pickled red cabbage salad. *Chrismont Restaurant Spring 2023.*

WINEMAKING

"One batch of fruit is hand-picked and sealed in a red fermenter for 2-weeks of carbonic maceration. Another batch of fruit is harvested cold by selective harvester and then transferred to an open fermenter. Fruit is then cold soaked on skins before yeast is added and the fermentation process is allowed to proceed slowly. Batches are drained and gently pressed to hogsheads (25% new) to complete primary and malolactic fermentation then racked to older barrels for maturation of up to 9-months. The wine is then batched blended and prepared for bottling within 12 months." 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% Pinot Noir

VINEYARD SITES: Cheshunt, King Valley

AVERAGE VINE AGE: 22 years

AVERAGE ALTITUDE: 300m

VINE TRAINING: Vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 13.5% pH: 3.60 Acid: 5.70 g/L Drink: enjoy now or cellar up to 2026

