



Chrismont

CHRISMONT PETIT MANSENG 2022 - KING VALLEY

An intriguing addition to the Chrismont collection of classical European varietal wines is Petit Manseng, which hails from the southwest of France and is packed with distinct spicy characters that makes the perfect food match sing. A unique wine bursting with captivating flavour.

TASTING NOTES

COLOUR: Straw to pale gold

AROMA: Pawpaw, yellow peach and citrus aromas, with a honey and cashew complexity.

PALATE: Subtle sweetness with nutty tropical fruit flavours that lead into characteristic mouth-watering natural acidity that persists through to the finish.

FOOD: A stand out winner with fragrant Asian dishes thanks to its subtle hint of sweetness on the palate, such as a Thai green curry or tom yum goong.

WINEMAKING

"Fruit is picked late in the season to allow full maturation and tempering of the high natural acidity. Fruit is then gently pressed keeping only free run juice, which is allowed to spontaneously ferment in both stainless steel and old French oak barriques. Due to its high natural acidity, some of the wine undergoes malolactic fermentation and some is left with residual sugar to balance the palate. Maturation on lees for nine months helps to develop the flavours before being prepared for bottling." **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% Petit Manseng

VINEYARD SITES: Cheshunt, King Valley

AVERAGE VINE AGE: 30 years

AVERAGE ALTITUDE: 350m

VINE TRAINING: Single wire, vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 13.5%

pH: 3.13

Acid: 8.50 g/L

Residual Sugar: 6.3 g/L

Drink: enjoy now or cellar up to 2030

