



Chrismont

CHRISMONT PINOT GRIS 2023 - KING VALLEY

We've taken the 'grey pinot' variety to craft the French-inspired expression known as Pinot Gris. A welcomed partner to our Italian-inspired La Zona Pinot Grigio, this wine presents a compelling case for the diversity of the variety and its suitability to the King Valley.

TASTING NOTES

COLOUR: Pale straw with coppery hues.

AROMA: Peach, nectarine, and rockmelon aromas with a cinnamon spice background.

PALATE: Spicy stewed apple, quince, and fresh baked pastry. Generous palate with good volume and fine acidity.

FOOD: Pan seared scallops with black rice, pickled radish, and parsley cream.
Chrismont Restaurant, Summer Menu 2024.

WINEMAKING

"Fruit is harvested later in the season to achieve ripe fruit flavours with low to moderate acidity. The juice is handled oxidatively to naturally remove any colour and unwanted tannins prior to settling and racking to Acacia and older French oak hogsheads for fermentation. Yeast is added and the ferment is allowed to continue slowly until dry with some of the barrels also going through malolactic fermentation. A 6-month maturation period follows with regular stirring to aid flavour development, complexity, and mouth feel. Later in the year, the wines are blended and prepared for bottling." **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% Pinot Gris

VINEYARD SITES: Cheshunt, King Valley

AVERAGE VINE AGE: 27 years

AVERAGE ALTITUDE: 300m

VINE TRAINING: Single wire, vertical shoot position

TECHNICAL ANALYSIS

Alcohol: 13.5%

pH: 3.25

Acid: 5.74 g/L

Residual Sugar: 1.6g/L

Drink: now or cellar up to 2031