



Chrismont

CHRISMONT CHARDONNAY 2015 - KING VALLEY

The crisp cool climate of King Valley is at the forefront of this deliciously drinkable wine that exudes all the wonderful characters familiar to the palate of discerning and loyal Chardonnay drinkers.

TASTING NOTES

COLOUR: Rich straw to light gold.

AROMA: Generous fruit aromas of melon and white peach with butterscotch, roasted almonds and cashews.

PALATE: Stonefruit ahead of nuts and butterscotch framed with bright acidity

FOOD: Crisp white wines such as this call out for dishes with fresh shellfish, or a lovely silky risotto with spring vegetables.

WINEMAKING

"Fruit is harvested in early March when apple and melon flavours and moderate acidity is present. The fruit is directly pressed with the delicate free run juice transferred into new and older French oak hogsheads where it is allowed to naturally ferment. Half the barrels also undergo malolactic fermentation before being matured for 11 months with regular lees stirring. Blending and bottling takes place early in the new year just prior to the next vintage harvest."

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% Chardonnay

VINEYARD SITES: Cheshunt, King Valley

AVERAGE VINE AGE: 25 years

AVERAGE ALTITUDE: 290m

VINE TRAINING: Single wire, vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 13.5%

pH: 3.21

Acid: 6.45 g/L

Drink: now or cellar up to 2020

