



# Chrismont

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## CHRISMONT CHARDONNAY 2016 - KING VALLEY

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*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:** Lemon to light gold.

**AROMA:** Generous fruit aromas of melon and orange zest join with flint and roasted cashew.

**PALATE:** Flavours of stone fruit ahead of brioche and nuts with a silky texture and balanced acidity.

**FOOD:** Fresh shellfish or a lovely silky risotto with new season vegetables.

### WINEMAKING

*“The fruit is harvested in early March when apple and melon flavours and moderate acidity is evident, usually with a potential alcohol of 12.5. The fruit then is directly pressed 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 before the next vintage is ready to be harvested.”* **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:** 16 years

**AVERAGE ALTITUDE:** 290m

**VINE TRAINING:** Single wire, vertical shoot position

### TECHNICAL ANALYSIS:

**Alcohol:** 13.5%

**pH:** 3.08

**Acid:** 6.12 g/L

**Drink:** now or cellar up to 2021

