

★★★★☆ for Chrismont LA ZONA Arneis 2006



Arneis is still relatively unknown among Australian consumers, but an increasing number of wines made from this mysterious Italian grape are appearing on the shelves. This King Valley version has varietal aromas of pear, almond and wild honey, and the smooth, lush palate is mellow and easy, with enough backbone to maintain interest on the palate.

Ageing? Drink over the next year.

Food ideas: Fish terrine; cheese tarts.



First class, a wine of distinction not far below the top rating.

A wine with a price tag that makes it a steal.

RALPH KYTE-POWELL

Epicure UNCORKED
The Age, January 30 2007

Arneis is an ancient Piemontese variety that has now found a home in the King Valley. Traditionally difficult to grow, Arneis in its Italian regional dialect translates to “little rascal.” Often used as a blending variety and approaching extinction, this former “Nebbiolo-stretcher” was revived in the early 1970s when its potential was recognised as a stand alone varietal, achieving almost a cult-like status as the new “it” wine matched with seafood along the Ligurian coast. Like all ups, a down followed, and the excitement of the varietal waned by the mid-1990s. It remains, however, one of Italy’s most characterful wines.

An exquisite aperitivo/sipping wine, **Chrismont LA ZONA Arneis 2006** is available online at www.chrismont.com.au, through mail order, cellar door and at select stockists and fine restaurants & cafés in Melbourne, Regional Victoria, Canberra, Brisbane, Sydney & Regional NSW. Suggested Retail Price is \$20.

Additional accolades:

**TERRIFIC
SILVER**

MARYANN EGAN—Essentials Magazine
TOP IN CLASS
Australian Alternative Varieties Wine Show



DAVID SUTHERLAND—Border Mail

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