

2005

★★★★

**NICK BULLEID MW & ANDREW CAILLARD MW in
Gourmet Traveller WINE DEC/JAN 2007**

BEST BUY

**PETER FORRESTAL in Gourmet Traveller Wine,
June/July 2006**

Arnie and Jo Pizzini have 100 hectares under vine in the King Valley which were first planted in 1980. The La Zona range focuses attention on the region (La Zona) and a range of varietals that proudly announce their Italian heritage. As well as pinot Grigio, there are barbera, marzemino, Sangiovese, a rosé (Rosato Mezzanotte) and the gently fizzing marzemino Frizzante. The 2005 pinot Grigio is a restrained white with pear and apple flavours, some mineral notes and a smooth, almost viscous, texture.

DELIGHTFUL

**PETER FORRESTAL in Sunday Times Magazine,
May 21 2006**

A delightful example of this Italian varietal...: gentle, cool, apple flavours, smooth and viscous. A stylish, refreshing wine.

**TOP AUSSIE
WHITE**

**HUON HOOKE in Sydney Morning Herald,
February 28 2006**

This King Valley maker has captured the delicacy and lightly floral nature of the grape. Hints of spice and wildflowers to sniff; a touch of grapey sweetness makes for a soft, easy drinking, user-friendly palate.

FOOD: vegetarian meals.

★★★★☆

**DAVID SUTHERLAND in Border Mail,
February 4 2006**

ARNIE and Jo Pizzini, along with winemaker Warren Proft, produce some excellent wines at their vineyard just south of Whitfield in the King Valley. The La Zona range focuses on Italian varieties with the pinot grigio leading the white charge. The Pizzinis have produced some lovely grigios over the past few years and this wine continues the trend. It is dry and crisp with quince and grapefruit flavours and a touch of nutty almond character running through the palate and nose. This is a food wine--if you just want a glass of wine before dinner, try the Chrismont Riesling.

WITH FOOD: antipasto, chicken and walnut salad, or mussels

AGEING: best over the next two years

IN A WORD: versatile

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