

New Reviews for New Releases...

Reviews are coming in for our recently released wines. Jane Faulkner, in *The Age*, rates **LA ZONA Rosato Mezzanotte 2005** as one of her **FAVOURITE** rosé-style wines. David Sutherland, in the *Border Mail*, awards **LA ZONA Pinot Grigio 2005** ★★☆☆, while Huon Hooke in the *Sydney Morning Herald* weighs in calling it a **Top Aussie White**. Winsor Dobbin, in *Ciao!* and at *PMDWines*, commends **LA ZONA Marzemino 2004** as **EXCELLENT**; Tyson Stelzer, on his eponymous website, states **Good wine. Like it. 87/100**. Greg Duncan Powell, in the *Sydney Morning-Herald*, urges people to **DISCOVER** its sibling, the **LA ZONA Marzemino Frizzante NV**, while Tyson Stelzer rates this light sparkler **Very good wine. Like it. 90/100**. For a complete list of Chrismont & Chrismont LA ZONA reviews, [click here](#).

Update Your Diary

Circle **10-11 June** in your diary—there are less than four (count them: 4!) months until mouth-watering food from the wizardry of George Calombaris of soon-to-open Press Club Restaurant & Bar and Gary Mehigan of Fenix Restaurant, delicious wines (Chrismont & Chrismont LA ZONA, of course), uproarious entertainment from Paris & Co, refreshing caffè and maybe even a game of petanque. What's this, you wonder? Why, **Risotto Con Rossi**, of course! [Click here](#) for more details!

A New Face

Chrismont welcomes its newest addition, **Linda Wood**. She brings a strong knowledge of our wines to the job, and an even stronger enthusiasm. Linda's is a familiar face at Chrismont, having assisted at Cellar Door and events in the past. We're glad to have her with us full time.

The veraison-harvest edition?



What's in a name? **Veraison** is the period marking the beginning of berry ripening. The berries become soft and take on the colour characteristics of their specific varieties. From the beginning of veraison to harvest, the berries will increase in volume, weight, and sugar content (measured in brix—amount of sugar in g/100ml, i.e. % sugar)...you will be quizzed later...veraison occurs around the third week of January at Chrismont.

While not expecting to, we've added "harvest" to this edition as those little sacks of concentrated grape juice decided enough was enough. Here at Chrismont, and from what we hear, throughout the King Valley, harvest began the third week of February, arriving three weeks earlier than normal. While the fruit quality this year is excellent, this is due in large part to lower yields per vine.

What does this mean? It's a promise of stellar wines from the 2006 vintage; however, there might not be quite as much as you (or we) would like to drink...think. It's a 'drop in the bucket' in the effort to clear the much-reported 'wine glut' in Australia.

Around the traps

Our new web-based [shopping cart](#) will soon be up and running! Working hard to integrate this into our existing website, we're looking to launch this before the Easter holidays. Cross fingers & touch wood!

Work has commenced on converting a former storage shed into our new barrel room & winery lab. A new water tank soon will be installed, too. These are both projects allowing us to bring more of the winemaking component 'home' to Chrismont.

To remove your name from our mailing list, [click here](#).

Questions or comments? Email us at feedback@chrismont.com.au or call +61 3 5729 8220

...escape to indulgence



Relax, restore & rejuvenate with a weekend getaway to the Chrismont Guest House. Breathtaking views of the Upper King Valley greet you as you set out to explore the natural beauty of Paradise Falls, Lake William Hovell & Powers Lookout...escape to indulgence—[book today](#).

Gift Vouchers Available

[Tariff details](#).

Are You a Cellar Dweller?

Purchase over \$195 in one order & become a member of Chrismont's Cellar Dwellers!

- **10% discount** on Cellar Door & Mail-order wine purchases
- **10% discount** on all Guest House bookings
- Our **newsletter**
- **Updates** on new releases
- **Invitations** to special Members-only events

[more details](#)

Food & Wine Pairing

Marzemino's pleasant taste with sweet violet overtones lends itself to accompanying dishes with subtle flavours as well as heartier fare. This medium bodied wine is suitable to drink throughout a whole meal. While still young it is excellent with mushrooms; in particular, it underscores the flavour of rather complex pasta dishes like spinach lasagne with mushrooms and gorgonzola. It goes very nicely with tortelloni with porcini mushrooms or black truffle and herbs. The best temperature for serving this fine wine is that of the cellar, from 14-16 °C, certainly no more than 18 °C.

Marinated carpaccio (Serves 6)

450g well-hung fillet of beef

Marinade

5 tablespoons good olive oil

Juice of 1 lemon

A small handful each of fresh thyme & rosemary

Salt & freshly ground black pepper

2 small crushed dried chillies or a pinch of chilli flakes (optional)

2 cloves of garlic, crushed

To serve

Good olive oil

Lemon juice

Salt and freshly ground black pepper

Shavings of parmesan

Marinate meat for at least 2 hours or overnight in the fridge.

Heat some oil in a heavy-bottomed frying pan or griddle until it begins to smoke. Wearing an apron, roll the meat in the fat, browning it all over. Remove meat from heat and place on a plate in the fridge for at least an hour. The colder the meat, the easier it is to slice.

Using a very sharp carving knife, slice the meat as thinly as possible & place each piece between two sheets of baking paper. Roll with rolling pin. The meat will thin out until it is almost transparent. Gently lift each piece off paper & place on a plate. Allow 3 to 4 slices per person. Serve with very good olive oil, salt, pepper & lemon juice. You can also serve with a little shaved parmesan or dressed green salad.



A Swift Visit to Stockholm



Arníe & Bruno braved -20C & snow in **Stockholm** at the start of February to attend the **Wine Australia Tastings**. While the cost was high in terms of jet lag, all agree it was a great success. They met Swedish wine monopoly representatives and our two distributors, **Australian Wine Direct & Divine**. Thanks to **AWD** for hosting us at their table!



Wine & Vine

Marzemino is an ancient grape variety, arriving in Veneto and Lombardi from a town called Merzifon on the shores of the Black Sea with soldiers returning from the Trojan war. It spread throughout the Adriatic area and finally arrived in Trentino during the Venice Republic. Over the centuries it became one of the jewels in the crown of the Trento region. Marzemino has since made its way to the King Valley, much like many of the families who migrated to North East Victoria following the Second World War, including Arnold, Arníe's father.

Traditionally, Marzemino is grown in the Vallagarina area close to Rovereto in the southern reaches of Trentino where outcrops of basalt in the soils give rise to clay (dark earth) which in turn leaves a strong imprint on the wine. The King Valley offers similar, and quite favourable, growing conditions. Chrismont Wines is one of only two commercial producers of this varietal in North East Victoria, if not all of Australia, Chrismont Wines have undertaken a research & development project to identify the best vineyard block/s for Marzemino.

A piece of trivia: Marzemino is the only wine mentioned in an opera. Wolfgang Amadeus Mozart's *Don Giovanni* (*Don Juan*) repeatedly mentions Marzemino, in one instance crying out, "*Bevete il vino, il nobile Marzemino!*" (Drink wine, the noble Marzemino!), also often referred to as "*Eccellente Marzemino*", demonstrating the fine reputation this variety has long held.

Chrismont offers two Marzemino wines, LA ZONA Marzemino and the LA ZONA Marzemino Frizzante. Of course, it is also one of the *tre rossi* used in creating our LA ZONA Rosato Mezzanotte. *Bevete il nobile Marzemino!*

Why Sempres?

Chrismont proudly hails from North East Victoria, specifically the King Valley, Australia's uniquely diverse premium wine region. Each wine we produce is a masterful expression of the vineyards from which it came.

Chrismont's commitment to excellence in wine and, more importantly, to the successful relationship with our customers is constant—**always** present.

sempre [avverbio italiano] always (adverb) **through all past or future time...**for as long as anyone can foresee.





Chrismont

KING VALLEY ★ VICTORIA ★ AUSTRALIA

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PHONE	MOBILE	
SPECIAL DELIVERY INSTRUCTIONS		

Note: Minimum order of one dozen (straight or mixed), full case orders only - prices inclusive of GST.

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Wine	Bottle price	Wine Club price	Quantity	Total \$
Chrismont				
Riesling 2004	14.00	12.60		
Late Harvest Riesling 2003 - Limited Release	15.00	13.50		
Sauvignon Blanc 2004	15.00	13.50		
Chardonnay 2003	18.00	16.20		
Cabernet/Merlot 2000	19.00	17.10		
Merlot 2002	19.00	17.10		
Shiraz 2000	19.00	17.10		
Chrismont LA ZONA				
Pinot Grigio 2005	19.00	17.10		
Rosato Mezzanotte 2005	17.00	15.30		
Marzemino 2004	20.00	18.00		
Marzemino Frizzante	17.00	15.30		
Barbera 2002	19.00	17.10		
Sangiovese 2003	19.00	17.10		

Freight (please add per case)

VIC (10.00) NSW | ACT | SA (15.00) TAS (25.00) QLD (30.00) WA (40.00) NT (50.00)

TOTAL \$

Payment Details (please tick) Cheque Bankcard MasterCard Visa

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