

# LA ZONA *albariño* 2008

<b>WINEMAKER</b>	Warren Proft
<b>REGION</b>	King Valley 100%
<b>COLOUR</b>	pale pale corn silk
<b>NOSE</b>	white peach & apricots
<b>PALATE</b>	hints of citrus and almonds
<b>FOOD</b>	match with your favourite garlic-infused seafood dish
<b>CELLARING</b>	drink young, chilled & in good company; to 2010
<b>ALC/VOL</b>	12.5%

## BLUE-GOLD TOP 100

★★★★☆

**2009 Sydney International Wine Competition**

**RALPH KYTE-POWELL** in Uncorked The Age November 25 2008

★★★☆☆

**WINESTATE MAGAZINE** North East Victoria Tasting November/December 2008

### **GALICIAN FISH STEW WITH AJADA**

Four 160-175g skinless halibut fillets  
Kosher or sea salt  
900g Kipfler potatoes, peeled and sliced 1/2 inch thick  
250ml fish stock or clam broth  
125ml Chrismont La Zona Albariño  
2 bay leaves  
1 medium onion, quartered  
750ml coarsely chopped Swiss chard leaves (175g)

*Ajada* – a spicy Galician sauce made with olive oil, garlic and paprika.

55ml extra-virgin olive oil  
4 garlic cloves, thinly sliced  
1 tablespoon sweet Spanish paprika (traditionally hot, if using, omit red pepper)  
Crushed red pepper

Season the halibut with salt and refrigerate for 30 minutes. In a large saucepan, combine the potatoes, stock, wine, bay leaves, onion, chard and 1 tablespoon of salt. Bring to a boil, cover and simmer over low heat for 15 minutes.

In a small saucepan, heat the oil. Add the garlic and cook over low heat until golden, 4 minutes. Stir in the paprika and crushed red pepper; remove from the heat. Lay the halibut on top of the potatoes and simmer, turning once, until the fish is just cooked through, about 8 minutes.

Transfer the halibut and potato stew to shallow bowls. Ladle 1 1/2 cups of the broth into the garlic oil and bring to a boil. Stir well, pour it over the fish and serve. SERVES: 4

Chrismont

