

LA ZONA *arneis* 2006

WINEMAKER	Warren Proft
REGION	King Valley 100%
COLOUR	pale golden yellow with a suggestion of green hues
NOSE	graceful aromas of green apple and nashi fruit (Asian pear)
PALATE	green apples, pears and just a touch of peach
FOOD	braised chicken breasts or seafood
CELLARING	drink young, slightly chilled & in good company; to 2008
ALC/VOL	12.4%

★★★★☆ **RALPH KYTE-POWELL** The Age

★★★★ **GOURMET TRAVELLER WINE**

★★★★ **DAVID SUTHERLAND** The Border Mail

90/100 **JAMES HALLIDAY** Wine Companion 08

89/100 **HUON HOOKE** Sydney Morning Herald

SILVER **AUSTRALIAN ALTERNATIVE VARIETIES WINE SHOW**

SCINTILLATING **PETER BOURNE** the(sydney)magazine

ATTRACTIVE **CHRIS SHANAHAN** Canberra Times

TERRIFIC **MARYANN EGAN** Essentials Magazine

CITRUS BRAISED CHICKEN BREASTS WITH CAPERS

4 120 g skinless chicken breasts
olive oil cooking spray
3 cloves garlic, minced
1 small onion, sliced very thin
2.5 ml cumin
120 ml orange juice
15 ml lemon juice
5 ml orange zest
freshly ground pepper
10 ml capers

Rinse the chicken and pat dry. Heat a non-stick skillet and coat with cooking spray. Brown the chicken on both sides over medium high heat. Remove from pan. Reduce the heat and recoat with cooking spray. Add the garlic and stir until it begins to brown slightly. Add the onion and cook, stirring until it begins to brown. Stir in the cumin, citrus juices, orange zest and pepper. Add the chicken to the pan with the citrus sauce, cover and simmer for 10 minutes. Add the capers and recover. Simmer another 5-8 minutes, until chicken is tender. To serve, top each breast with some of the onion and capers with a tablespoon of citrus sauce.

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