

LA ZONA *arneis* 2008

WINEMAKER	Warren Proft
REGION	King Valley 100%
COLOUR	pale golden yellow with a suggestion of green hues
NOSE	graceful aromas of green apple and white peach
PALATE	green apples, pears and just a touch of white peach
FOOD	<i>fritto misto di mare</i> , fried seafood, Italian style - deep fried calamari, prawns, whitebait and/or scallops
CELLARING	drink young, slightly chilled & in good company; to 2010
Alc/Vol	12.0%

HIGHLY COMMENDED

★★★★☆

2009 SYDNEY INTERNATIONAL WINE COMPETITION

SALLY GUDGEON and **RALPH KYTE-POWELL** Sunday Life Magazine

★★★★☆

PADDY KENDLER Herald Sun

★★★★☆

WINESTATE North East Victoria Tasting - Top in Category

★★★★☆

FERGUS McGHIE Canberra Times

★★★★☆

DAVID SUTHERLAND Border Mail

BABY WHITEBAIT FRITTERS

Fritters

250 g *neonata* (baby whitebait), defrosted

50 g (1/3 cup) cornflour

For frying: olive oil

To serve: lemon wedges

Lemon aioli

1 egg yolk

1 lemon, juice and finely grated rind only

1 clove garlic, crushed

200 ml olive oil

For aioli, combine yolk, lemon juice and rind and garlic in a bowl and whisk until combined. Gradually add oil in a steady stream whisking continuously until thick, then season to taste with sea salt and freshly ground black pepper. Store in an airtight container in the refrigerator for up to three weeks. Makes 1 cup.

Place *neonata* in a bowl, sift over cornflour, season to taste and mix to combine. Heat oil in a frying pan over medium-high heat and cook firmly packed tablespoonfuls of neonata mixture for 3 minutes on each side or until lightly golden and crisp. Drain on absorbent paper, season with sea salt and serve immediately with aioli and lemon wedges to the side.

Serves 24. *Gourmet Traveller*.

Chrismont

