

Chrismont ...celebrate each moment

tasting notes

LA ZONA

pinot grigio 2004



Winemaker	Warren Proft
Region	King Valley 100%
Colour	medium straw with hints of copper
Nose	lifted fruit aromas of pawpaw and white peach with an underlying layer of spiced custard and cream
Palate	rounded front palate with flavours of custard apple and toasted almonds; acid is firm and structured with a dry and lasting finish
Food	fresh seafood, quail and pasta dishes with oil-based sauces
Cellaring	drink now or age 3 yrs+
Alc/Vol	13.5%

Reviews ★ ★ ★ WINESTATE NORTH EAST VICTORIA TASTING Nov/DEC 2005 EDITION

ALL DAY...ANY SEASON FERGUS McGHIE in *The Canberra Times* Aug 16 2005

It seems as though the King Valley is establishing a reputation for growing Italian varieties better than any other region in the country. Perhaps it's a slight exaggeration, but there are certainly some delicious wines being made there, such as this one. It's a variety that's fast gaining popularity among Australian drinkers & you can include me on the band wagon because I love the wines we are making from this grape. There's some smokiness or flintiness in La Zona's aromas, & a hint of pink about its colour, which is not unusual for the variety. On the palate, it is fresh with flavours of nougat, pear and quince, with a nice mouth-filling richness although, true to style, does not feel unctuous and full as pinot gris, the Alsatian way of making this variety. I could seriously drink this all day in any season.

91/100 TIM WHITE, *Australian Financial Review* May 6-8, 2005

More gris than grigio with grilled peach, burnt butter, and some matchstrike: cooler raspberry smells too. Attacks with good weight, gets sweetish and baked apple fruit piled onto lovely tingly acidity. Has quite a chewy texture and an austere, dry finish. This is alternative white alright.

REMINISCE JANE FAULKNER in *The Age*, July 9 2005

If you can't remember what home-baked apple care or grilled peaches drizzled with unsalted butter topped with caramelising brown sugar smells like, well, just pour yourself a glass of this King Valley pinot Grigio and reminisce. More swirls and sniffs, the bouquet also reveals juicy ripe pears and peach kernels, with that buttery note obvious but far from overbearing as it is tempered by good acidity and a crisp, dry finish.

Barramundi w/Lime Butter

4 250G barramundi fillets
150g butter cut into small cubes
1/3 cup dry white wine
1 T Soy sauce
1 apple
6 spring onions
Juice of 2 limes or lemons

Place fillets on a greased tray & place under

grill until just cooked, keep warm. In a fry pan, bring lime juice, soy sauce & wine to the boil, reduce by half. Lower heat & progressively whisk in butter, being careful not to boil the liquid, which will become even & thicken. Cut apple & spring onions into thin strips, sauté quickly in butter in another fry pan. Place in middle of serving plate, set fish on top, cover with the sauce.

For more information on Chrismont Wines, including stockists, contact:

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