

Chrismont ...celebrate each moment

tasting notes

LA ZONA

sangiovese 2004

WINEMAKER

Warren Proft

REGION

King Valley 100%

COLOUR

deep crimson, good colour intensity

NOSE

glacé stone fruit and cherry liquor offset by notes of herbs & field mushrooms

PALATE

chocolate, mocha and cherry racing through a capacious front palate that lingers unabashedly through fine, mouth-filling tannins of the mid-palate, coming to rest at the dry, savoury finish

FOOD

saltimbocca, osso buco or a favourite savoury ragout

CELLARING

to 2014

Alc/Vol

14.0%

92/100 **HUON HOOKE** Sydney Morning Herald

THE IDEAL WINE **FERGUS McGHIE** Canberra Times

SEDUCTIVE **GREG DUNCAN POWELL SMH**

★★★ **WINESTATE**

ONE OF THE BEST **RICK ALLEN** PMDwines

BEEF & VEAL RAGOUT

750g beef tenderloin, cut into 1.5cm strips
20ml olive oil
375ml fresh mushrooms, sliced
1 medium onion, chopped
2 cloves garlic, minced
10ml all-purpose flour
2.5ml salt
1.5ml black pepper
420ml beef broth
60ml red wine
500ml sugar snap peas
250ml cherry tomatoes, cut in half

Heat olive oil in a large skillet over medium-high heat. Brown meat 2 to 3 minutes. Remove meat to paper towels. Stir in mushrooms, onion, and garlic; cook until onion is soft.

Sprinkle in flour, and stir well to mix. Season with salt and pepper. Stir in broth and wine; cook, stirring occasionally, until sauce is thickened. Stir in peas; cook 2 to 3 minutes more. Return meat to skillet. Stir in tomatoes, and heat through.



For more information on **Chrismont**, contact:

Tyce E Light - Marketing PR & Sales Executive

t +61 3 5729 8220 f +61 3 5729 8253

tyce@chrismont.com.au www.chrismont.com.au