



Chrismont

CHRISMONT ARNEIS 2023 - KING VALLEY

Known in Italy as the “little rascal”, Arneis is traditionally hard to grow. But in the King Valley, the variety flourishes thanks to the regions’ open blue skies and pristine cool climate. An exquisite aperitif with a crisp dry finish, La Zona Arneis is a popular choice with Australia’s wine and food lovers.

TASTING NOTES

COLOUR: Pale straw with green subtle hues.

AROMA: Lifted pear, melon, and nashi aromas with a touch of citrus blossom.

PALATE: Crisp acidity with flavours of honey dew and pineapple with a bright refreshing finish.

FOOD: Vitello tonnato, thinly sliced and served with a creamy tuna and caper sauce.
Chrismont Restaurant, Summer Menu 2024.

WINEMAKING

“The fruit is harvested late in the season when green apple flavours are evident and the acidity has adequately reduced. The fruit is pressed gently with only the delicate free run juice being used. The juice is settled to clarify before being fermented cool in stainless steel to help preserve fruit flavours. A short maturation period on lees during autumn and winter helps to develop the flavours of the wine before it is prepared for bottling in spring.” **Warren Proft, winemaker**

THE CHRISMONT LA ZONA SERIES

Italian for 'the area', La Zona celebrates Chrismont’s heritage and the upper King Valley’s connection and affection for Mediterranean varietals.

WINE SPECIFICATIONS

VARIETY: 100% Arneis

VINEYARD SITES: Cheshunt, King Valley

AVERAGE VINE AGE: 23 years

AVERAGE ALTITUDE: 300m

VINE TRAINING: Single wire, vertical shoot position

TECHNICAL ANALYSIS

Alcohol: 12.5%

pH: 3.10

Acid: 7.13 g/L

Residual Sugar: 0.5g/L

Drink: now or cellar up to 2028