

# ARNEIS 2024

## LA ZONA SERIES

Anything but the “little rascal” that its name translates to, this rare white variety flourishes in the King Valley. Crisp aromatics, fine acidity and elegance on the palate makes pairing this alluring wine to food a 'summer' breeze.

### COLOUR

Pale straw with subtle green hues.

### AROMA

Ripe honeydew melon and beurre bosc pear aromas with hints of passion fruit and crème fraîche.

### PALATE

Crisp minerality with flavours of pink grapefruit and melon, bright refreshing finish.

### FOOD

Cheese tortellini, creamy blue cheese, roasted pear and walnut sauce.  
Chrismont Restaurant, Autumn Menu 2025.

### DRINK

Now or cellar up to 2029.

### VINIFICATION

Fruit is harvested late in the season when green apple flavours are evident, and the acidity has been adequately reduced. The fruit is drained and gently pressed, 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.

### VINEYARD

Sites	Cheshunt, King Valley
Soils	Deep red loam clay
Average Vine Age	24 year
Average Altitude	300m

### TECHNICAL ANALYSIS

Alcohol	12.5%
pH	3.24
Acid	6.00 g/L
Residual Sugar	0.3 g/L
Vegan Friendly	

### WINEMAKER

Warren Proft

