

# BARBERA 2023

## LA ZONA SERIES

When we first planted Barbera in 1984, little did we know it would lead to the creation of our Chrismont La Zona collection of wines. Each year, we work to refine Barbera's distinct style through careful grape growing and dedicated winemaking, all while being inspired by Australian wine drinkers' appreciation for this variety.

### COLOUR

Vibrant crimson purple.

### AROMA

Lifted ripe forest fruit aromas. Black cherry, red currant and raspberry with a spicy oak background.

### PALATE

Fragrant red berries and aromatic spice flavours in a medium bodied palate. Bright Barbera acidity mingles with fine silky tannins.

### FOOD

Mushroom ravioli served in a garlic butter, sage sauce.  
Chrismont Restaurant, Autumn Menu 2025.

### DRINK

Now or cellar up to 2031.

### VINIFICATION

Grapes are harvested cool and crushed to small fermenters. The first few days sees a cool soak and a slow start to fermentation, which is allowed to slowly and naturally warm, reaching a peak of 28 degrees. Drained and pressed into tanks and barrels to complete primary and malolactic fermentation then matured in new (15%) and older large format French oak barrels for 12 months before being blended and prepared for bottling. The wine is released after an extra six to twelve months of aging in bottle.

### VINEYARD

Sites	Whitfield, King Valley
Soils	Deep red loam clay
Average Vine Age	22 year
Average Altitude	250m

### TECHNICAL ANALYSIS

Alcohol	14.0%
Oak	New (15%) and older large format French oak
pH	3.55
Acid	6.21 g/L
Vegan Friendly	

### WINEMAKER

Warren Proft

