

NEBBIOLO 2024

LA ZONA SERIES

Made with the intent of early release, this version of Nebbiolo is carefully vinified to deliver a fruit-driven, refreshing wine with bright acidity and fine but recognisable tannins. Consider serving chilled on a warm day. A quality Nebbiolo without the wait.

COLOUR

Light cherry red.

AROMA

Cranberry and red cherry fruit with a floral confectionary lift.

PALATE

Light to medium bodied. Silky front palate with red fruit flavours, bright acidity and fine tannins leaving a refreshing persistence.

FOOD

Pappardelle with wild boar ragu.
Chrismont Restaurant, Autumn Menu 2025.

DRINK

Enjoy now.

VINIFICATION

Our Nebbiolo is made as an early release, fruit-driven style with approachable tannins. The fruit is harvested cold by a selective harvester, then transferred to an open fermenter and cold-soaked on skins before yeast is added. Fermentation is allowed to proceed slowly on skins for four to six days with minimal plunging before being drained and gently pressed to barrels (20% new). Following malolactic fermentation in barrel, the new wine is racked into large barrels for maturation for six to nine months, then bottled within 12 months. Enjoy young and slightly chilled.”

VINEYARD

Sites	Block N3, Whitfield, King Valley
Soils	Deep red loam clay
Average Vine Age	24 year
Average Altitude	250m

TECHNICAL ANALYSIS

Alcohol	13.0%
pH	3.43
Acid	6.05 g/L
Vegan Friendly	
Bottled	208 dozen

WINEMAKER

Warren Proft

