

ROSATO 2025

LA ZONA SERIES

This delightful rosé-style wine is like spring in a glass all year round. Made from Sangiovese grown in our King Valley Whitfield estate, its fresh aromas, bright acidity, and delicate hues make it a delicious apéritif that also pairs perfectly with family and friends.

COLOUR

Pale salmon pink.

AROMA

Raspberry and honeydew melon aromas with pawpaw in the background.

PALATE

Bright front palate with a red berry and tropical fruit profile, balanced acidity, and good flavour persistence.

FOOD

Roasted beetroot tartare with shallots, capers, dijon mustard, local honey, walnuts, and a goats cheese mousse. Chrismont Restaurant, Summer Menu 2026.

DRINK

Now or cellar up to 2030.

VINIFICATION

Sangiovese grapes were selected for our 2025 Rosato and picked early to capture their young flavours and natural acidity, then pressed directly, where only the lightly tinted free-run juice is extracted. This juice is then settled and racked before being fermented cool in stainless steel, then matured for up to six months on lees.

VINEYARD

Sites	Whitfield, King Valley
Soils	Deep red loam clay
Average Vine Age	21 year
Average Altitude	250m

TECHNICAL ANALYSIS

Alcohol	12.0%
pH	3.13
Acid	7.01 g/L
Residual Sugar	1.8 g/L
Vegan Friendly	

WINEMAKER

Warren Proft

