

LA ZONA

LA ZONA ARNEIS 2018 – KING VALLEY

Known in Italy as the “little rascal”, arneis is traditionally hard to grow but not in the King Valley where it flourishes from 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: Very pale straw with subtle green hues.

AROMA: Green apples, papaya, pear and a touch of citrus blossom.

PALATE: Crisp acidity with flavours of honeydew and green apples, brioche on the background and a bright, refreshing finish.

FOOD: A superb aperitif or the ideal wine to enjoy with an entrée of pan-seared scallops with celeriac puree. **Chrismont Restaurant, spring menu, 2019**

WINEMAKING

“Fruit was harvested late in the season when green apple flavours were evident and the acidity adequately reduced, then pressed gently with only the delicate free run juice being used. The juice is then settled to clarify before being fermented cool in stainless steel to help preserve the fruit’s flavours. A short maturation period on lees during autumn and winter helped develop the flavours before a spring bottling.” Warren Proft, winemaker

THE LA ZONA COLLECTION

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: 19 years

AVERAGE ALTITUDE: 300m

VINE TRAINING: Single-wire, vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 12.0%

pH: 3.10

Acid: 6.07 g/L

RS: 2.0 g/L

Drink: Enjoy now or cellar up to 2023

