

# LA ZONA

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## LA ZONA ARNEIS 2017 – KING VALLEY

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*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:** Honeydew melon, green apples, floral aromatic notes and a touch of paw paw.

**PALATE:** Crisp green apples and notes of yellow peaches with bright, zesty grapefruit acidity and a refreshing dry finish.

**FOOD:** A superb aperitif or the ideal wine to enjoy with a seafood dish, such as spaghetti tossed with prawns, chorizo, mushrooms and chilli.

### 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 fruit 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:** 18 years

**AVERAGE ALTITUDE:** 300m

**VINE TRAINING:** Single-wire, vertical shoot position

### TECHNICAL ANALYSIS:

**Alcohol:** 12.5%

**pH:** 3.02

**Acid:** 6.22 g/L

**RS:** 2.5 g/L

**Drink:** Enjoy now or cellar up to 2022

