

LA ZONA

LA ZONA BARBERA 2015 – KING VALLEY

When we first planted barbera in 1984, little did we know it would become the foundation of Chrismont. Today, we continue to develop this distinct style of wine through meticulous grape growing and winemaking, spurred on by Australia's love affair with Italian grape varieties.

TASTING NOTES

COLOUR: Crimson red with youthful purple hues.

AROMA: Blackberries and plum, with a herbal, spicy oak background.

PALATE: Fragrant dark berry in a medium bodied palate. Aromatic spice and dark chocolate complement the acidity, finishing with fine velvety tannins.

FOOD: At its best when paired with tomato based dishes like a pizza with classic Italian ingredients or a hearty meat ragu.

WINEMAKING

"Grapes are crushed and fermented on skins for seven days before being drained into tanks to complete primary and malolactic fermentation. The new wine is then racked into new and older French oak barrels for 12 months maturation before being blended and prepared for bottling. The wine is released after an extra six to twelve months age in bottle." **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 varieties.

WINE SPECIFICATIONS

VARIETY: 100% Barbera

VINEYARD SITES: Whitfield, King Valley

AVERAGE VINE AGE: 16 years

AVERAGE ALTITUDE: 250m

VINE TRAINING: Single-wire, vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 14.0%

pH: 3.55

Acid: 6.22 g/L

Drink: Now or cellar up to 2022

