

LA ZONA

LA ZONA BARBERA 2016 – 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 its distinct style 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: Fragrant red cherries and plum, and a cinnamon spice oak background.

PALATE: Dark berry and cherry flavours in a medium bodied palate. Aromatic spice and mocha complement the prominent acidity, finishing with fine velvety tannins.

FOOD: At its best when paired with tomato-based dishes, such as eggplant alla Siciliana layered with fiore di latte, Napoli, mortadella and deep fried crispy capers.

WINEMAKING

"Grapes are harvested cool and crushed to small fermenters. The first few days sees a cool slow start to fermentation, which is allowed to naturally warm slowly, reaching a peak of 28deg towards the end. This is then drained and pressed into tanks and barrels to complete primary and malolactic fermentation. The new wine is then matured in new (15%) and older large format French oak barrels for 12 months before being blended and prepared for bottling. 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: 17 years

AVERAGE ALTITUDE: 250m

VINE TRAINING: Single-wire, vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 14.0%

pH: 3.41

Acid: 6.69 g/L

Drink: Now or cellar up to 2023

