

LA ZONA

LA ZONA BARBERA 2018 – KING VALLEY

When first planting Barbera in 1984, little did we know it would become a foundation variety for Chrismont and later on the start of our La Zona collection of Mediterranean varietal wines. Each year we continue to develop its distinct style through meticulous grape growing, devoted winemaking and by the encouragement of Australia's love for the style.

TASTING NOTES

COLOUR: Crimson red with youthful purple hues.

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

PALATE: Fragrant dark berry in a medium-bodied palate. Aromatic spice and herbal notes complement its acidity, finishing with fine silky tannins.

FOOD: At its best when paired with rich and silky pasta dishes, such as house-made pappardelle with a beef cheek, lamb and pork ragu (Chrismont Restaurant, winter 2019).

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 varietals.

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: 13.0%

pH: 3.65

Acid: 6.37 g/L

Drink: Now or cellar up to 2026

