

# LA ZONA

---

## LA ZONA BARBERA 2021 – KING VALLEY

---

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

### TASTING NOTES

**COLOUR:** Vibrant crimson purple.

**AROMA:** Lifted ripe berry aromas of boysenberry, mulberry and plum, with a spicy-oak background.

**PALATE:** Fragrant dark berries and aromatic spice flavours in a medium-bodied palate. Bright acidity mingles with fine silky tannins.

**FOOD:** Pair it with an antipasti dish of polpette in fresh basil Napoli, topped with mozzarella (Chrismont Restaurant, winter menu 2022).

### 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 28degs 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:** 20 years

**AVERAGE ALTITUDE:** 250m

**VINE TRAINING:** Vertical shoot position

### TECHNICAL ANALYSIS:

**Alcohol:** 14.0%

**pH:** 3.46

**Acid:** 6.37 g/L

**Drink:** Now or cellar up to 2030

