

LA ZONA

LA ZONA FIANO 2016 – KING VALLEY

A classical vine of the south of Italy, Fiano is a variety that truly resonates at the heart of Chrismont and its Sicilian ties. This is the first release from vines planted on the Cheshunt estate in King Valley, and the latest in a long line of innovative varietals championed by Chrismont.

TASTING NOTES

COLOUR: Rich straw with vivid lime hues.

AROMA: Generous fruit aromas of melon, lychee and honeyed almond nougat.

PALATE: Tropical fruit and citrus with a zesty acidity that builds with a silky texture and a persistent long finish.

FOOD: Consider pairing with chilli clams, pasta marinara or fresh goats cheese.

WINEMAKING

“Fruit is harvested late in the season when flavours are fully developed and the naturally high acidity levels have reduced. The fruit is then crushed and allowed to soak for three hours to help build body and generosity of flavour before draining the juice off and being left to settle to clarify before being fermented cool in stainless steel to preserve fruit flavours. A short maturation period on lees during winter helps to develop the flavours of the wine before it is prepared for bottling in spring.” 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% Fiano

VINEYARD SITES: Cheshunt, King Valley

AVERAGE VINE AGE: 15 years

AVERAGE ALTITUDE: 300m

VINE TRAINING: Single-wire, vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 13.0%

pH: 3.21

Acid: 6.45 g/L

Drink: Now or up to 2019

