

LA ZONA

LA ZONA FRAGOLINO 2022 – KING VALLEY

Known in Italy as 'Fragolino', the Fragola grape is a hybrid of an American and European vine producing a grape commonly known as Uva Americana, or Isabella. At Chrismont, we grow ours in the upper King Valley, and make it into a 'frizzante', low alcohol style.

TASTING NOTES

COLOUR: Light red to a hint of salmon.

AROMA: Intense strawberry with boiled lollies and musk.

PALATE: Intense flavours of confectionary and strawberry combine in a sweet front palate followed by refreshing acidity.

FOOD: Like family and friends in Italy, we enjoy our Fragolino wine chilled and as an aperitif or with our berry pavlova with fragolino jelly, marshmallows, rosemary infused coulis and a house-made mixed berry gelato. **Chrismont Restaurant, winter menu 2023.**

WINEMAKING

"Grapes are picked when the unique flavours are fully developed then crushed and soaked cold with the skins for two days until the juice has extracted enough colour to be pressed and allowed to settle. The red clarified juice is then blended with Arneis juice to create the rosé colour then fermented cool in stainless steel to preserve fruit flavours before being arrested at around 90-100g/LS and around 6% alcohol to preserve some sweetness. The wine is bottled young in the 'frizzante' style." **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% Fragolino (Fragola)

VINEYARD SITES: Cheshunt and Buckland Valley

AVERAGE VINE AGE: 21 years

AVERAGE ALTITUDE: 250m

VINE TRAINING: Vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 7.0%

pH: 3.24

Acid: 6.27 g/L

Residual Sugar: 87 g/L

Drink: Enjoy now or up to 2027

