

LA ZONA

LA ZONA MARZEMINO 2016 – KING VALLEY

Marzemino hails from the Alte Adige region of Trentino in Italy's north and the homeland of Chrismont founder, Arnaldo Pizzini. There is only three known wine producers growing and making marzemino in Australia, one being Chrismont, where the variety thrives in the soils and sun of the King Valley.

TASTING NOTES

COLOUR: Dark red with distinctive purple hues.

AROMA: Violets and blackberry with herbs and spice.

PALATE: Generous dark berry fruit with herbal notes. Round medium-bodied palate that finishes with fine velvety tannins.

FOOD: Bold blue vein cheeses such as Gorgonzola, Roquefort or Saint Agur.

WINEMAKING

"The grapes are crushed and fermented on skins for seven days before being drained into tanks to complete primary and malolactic fermentation. The new wine is then racked into new and older French oak barriques for 12 months maturation before being blended and prepared for bottling. The wine is released after an extra six to twelve months cellaring 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% Marzemino

VINEYARD SITES: Whitfield, King Valley

AVERAGE VINE AGE: 22 years

AVERAGE ALTITUDE: 250m

VINE TRAINING: Vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 12.5%

pH: 3.40

Acid: 6.22 g/L

Drink: Enjoy now or up to 2028

