

LA ZONA

LA ZONA MARZEMINO FRIZZANTE 2023 – KING VALLEY

The Marzemino grape hails from Trentino in Italy's north where it is made into medium bodied red wines with brilliant colour. Chrismont's 'frizzante' expression of this distinctive varietal embraces its typically vibrant aromatics of violets, plums, red currants, and spices while adding a burst of effervescence. The ultimate red wine to serve chilled.

TASTING NOTES

COLOUR: Dark crimson red with distinctive purple hues.

AROMA: Lifted ripe plum, boysenberry and herbal aromas.

PALATE: Generous sweet plum and briary flavours. A sweet front palate with zesty berry fruit, finishing dry with fine velvety tannins.

FOOD: Enjoy with Asian dishes that balance sweet and savoury, or with desserts such as a warm soft-centred chocolate cake with house-made vanilla ice cream. *Chrismont Restaurant, Spring 2022.*

WINEMAKING

"The grapes are crushed and soaked on skins while fermentation slowly starts. When 50% of the sugar has fermented, the must is drained and pressed into tanks to continue fermentation. When tannins and sugar come into balance, generally around 40g/L, the ferment is arrested to preserve the sweetness and fresh fruit flavour. Bottled young in a 'frizzante' style to retain as much of the natural dissolved CO2 as possible." **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: 18 years

AVERAGE ALTITUDE: 250m

VINE TRAINING: Vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 10.5%

pH: 3.45

Acid: 6.8 g/L

Residual sugar: 36 g/L

Drink: Enjoy now or up to 2028

