

# LA ZONA

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## LA ZONA MOSCATO 2019 – KING VALLEY

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*The deliciously light frizzante characters of moscato create the perfect wine to enjoy as an aperitif or with food. Our expression of this grape, which hails from Piedmont, Italy, is low in alcohol to enable enjoyment over a glass or two alongside lighter dishes such as crisp salads and fruit desserts.*

### TASTING NOTES

**COLOUR:** Pale straw to light gold.

**AROMA:** Intensely floral with honeysuckle, rose and jasmine.

**PALATE:** Burst of floral sweetness with honeysuckle and rose water. Palate supported with refreshing acidity with an assertive back-palate spritz.

**DISH RECOMENDATION:** Profiteroles filled with mango and mixed berry moscato coulis. *Chrismont Restaurant menu, December 2020.*

### WINEMAKING

*“Grapes were harvested at 12 Baume to provide the perfect balance of sweetness, alcohol, acidity and generous fruit flavours. The fruit is then crushed and allowed to soak for three hours to maximise flavour extraction with then juice then settled to clarify, and partially ferment in cool in stainless steel, before being arrested 60% through with a residual sugar around 80g/L. The wine is bottled young with a deliberate frizzante to enhance its palate and appeal.”*

**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% Moscato

**VINEYARD SITES:** Whitfield, King Valley

**AVERAGE VINE AGE:** 11 years

**AVERAGE ALTITUDE:** 250m

**VINE TRAINING:** Single wire, vertical shoot position

### TECHNICAL ANALYSIS:

**Alcohol:** 8.5%

**Residual Sugar:** 80g/L

**pH:** 3.04

**Acid:** 7.24 g/L

**Drink:** Enjoy now!

