

LA ZONA

LA ZONA MOSCATO 2021 – KING VALLEY

The delicious and light frizzante characters of the Moscato grape creates the perfect wine to enjoy as an aperitif or with food. Traditionally hailing from Piedmont, Italy, our La Zona Moscato 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 passionfruit cream and mixed berry moscato coulis. *Chrismont Restaurant menu, Winter 2022.*

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 varietals.

WINE SPECIFICATIONS

VARIETY: 100% Moscato

VINEYARD SITES: Whitfield, King Valley

AVERAGE VINE AGE: 13 years

AVERAGE ALTITUDE: 250m

VINE TRAINING: Vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 6.5%

Residual Sugar: 72g/L

pH: 3.04

Acid: 6.97 g/L

Drink: Enjoy now!

