

LA ZONA

LA ZONA NEBBIOLO 2019 – KING VALLEY

Nebbiolo is one of Italy's most alluring varietals for winemakers and lovers alike. Its complex, tannic palate typically requires cellaring patience, however we have crafted this release to enjoy now.

A quality Nebbiolo without the wait. Saluti!

TASTING NOTES

COLOUR: Light cherry red with amber hues.

AROMA: Raspberry and red cherry fruit with a floral lift of roses and confectionary.

PALATE: Light-bodied with red fruit-flavours and bright acidity that combines seamlessly with fine tannins and refreshing flavour persistence.

DISH RECOMMENDATION: Wagyu eye fillet tartare served with fresh oranges, feta and almond flakes. *Chrismont Restaurant, Spring Menu, 2020.*

WINEMAKING

"Our nebbiolo is made as an early release fruit-driven style with approachable tannis. The fruit is harvested by hand and then crushed into an open red fermenter; 75% crushed and destemmed with 25% left as wholes bunches. Yeast is added then fermentation is allowed to proceed slowly on skins for four to six days before being drained and gently pressed to barrels (30% new). Following malolatic fermentation, the new wine is racked for maturation into large barrels for up to nine months, then bottled within 12 months for early consumption and slightly chilled."

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% Nebbiolo

VINEYARD SITES: Jacko's Block and Koombahla, Whitfield

AVERAGE VINE AGE: 22 years

AVERAGE ALTITUDE: 250m

VINE TRAINING: Vertical shoot positioning and tee trellis

TECHNICAL ANALYSIS:

Alcohol: 13.0%

pH: 3.69

Acid: 5.77 g/L

Drink: Now or up to 2026

