

LA ZONA

LA ZONA PINOT GRIGIO 2018 – KING VALLEY

Chrismont has long realized the potential of pinot grigio as a variety to excite the palates of Australian wine drinkers. With some of the most established vines in the King Valley, this northern-Italian native varietal is a building block on which Chrismont's quality reputation stands today.

TASTING NOTES

COLOUR: Very pale straw.

AROMA: Nectarine, pear and green apple fruit aromas with a floral lift.

PALATE: Stone fruit and pear flavours with some citrus amongst bright crisp acidity driving good length and flavour persistence.

FOOD: A delightful aperitif wine or the perfect match to prawn and scallop risotto.

WINEMAKING

"What makes our pinot grigio style so distinctive is the decision to harvest the fruit early to achieve light floral fruit flavours with good natural acidity. The juice is handled oxidatively to naturally remove any colour and unwanted tannins prior to settling and racking, then fermented cool in stainless steel to preserve fruit flavours followed by a short maturation period on lees during autumn and winter, before bottling in the spring." **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% Pinot Grigio

VINEYARD SITES: Cheshunt and Whitfield, King Valley

AVERAGE VINE AGE: 21 years

AVERAGE ALTITUDE: 300m

VINE TRAINING: Single wire, vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 12.0%

pH: 3.25

Acid: 6.75 g/L

Residual Sugar: 0.8 g/L

Drink: enjoy now to 2021

