

# LA ZONA

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## LA ZONA PINOT GRIGIO 2019 – KING VALLEY

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*Celebrating 21 years of La Zona Pinot Grigio*

*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:** Ripe pear, yellow nectarine and melon aromas.

**PALATE:** Forward stone fruit and pear flavours followed with citrus-like acidity. This release is a more generous, riper style with more volume and lower acidity due to the warm summer leading into harvest.

**FOOD:** A delightful aperitif or the perfect match to our prawn and scallop risotto with a bisque base, caviar and king prawn, *Chrismont Restaurant January 2019.*

### WINEMAKING

*"The fruit for our La Zona Pinot Grigio is harvested early in the season to achieve its distinctive 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 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:** 22 years

**AVERAGE ALTITUDE:** 300m

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

### TECHNICAL ANALYSIS:

**Alcohol:** 12.5%

**pH:** 3.36

**Acid:** 6.37 g/L

**Residual Sugar:** 1.5 g/L

**Drink:** enjoy now to 2022

