

LA ZONA

LA ZONA PINOT GRIGIO 2022 – KING VALLEY

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

TASTING NOTES

COLOUR: Very pale straw.

AROMA: Aromatic pear and green apple fruit aromas with a slight floral lift.

PALATE: Fresh apple and crunchy pear fruit flavours couples with a bright, mouth-watering acidity to create good line and length, and a refreshing finish.

FOOD: Home-made potato gnocchi, served with burnt butter, sage and walnuts.
Chrismont Restaurant, summer menu, 2022/23.

WINEMAKING

"The fruit for 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: 25 years

AVERAGE ALTITUDE: 300m

VINE TRAINING: Single wire, vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 12.0%

pH: 3.29

Acid: 7.39 g/L

Residual Sugar: 0.6 g/L

Drink: enjoy now to 2026

