

LA ZONA

LA ZONA SAGRANTINO 2016 – KING VALLEY

After years of successfully evolving Tuscany's treasured sangiovese in the King Valley, Chrismont introduced sagrantino, the variety's neighbouring partner from Umbria, into its La Zona range as the latest in its long line of innovative varieties.

TASTING NOTES

COLOUR: Dark ruby red.

AROMA: Black cherries, prune plums and a floral violet lift.

PALATE: Blackberry plum fruit flavours with a background of dried herbs and nutmeg. Rich and robust, this wine has a distinct textured palate of fine tannins and spice and a dry, savoury finish.

FOOD: An ideal match to a porterhouse steak served with compound butter, grilled zucchini and baked potato (Chrismont Restaurant, Winter 2018).

WINEMAKING

"Grapes are crushed and fermented in two batches; one on skins for seven days and the other for 30 days, before being drained into barrels to complete primary and malolactic fermentation. The new wine is then racked into new and older French oak barriques for 18 months maturation before being blended and prepared for bottling. The wine is released after an extra six to twelve months age in bottle." **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 varieties.

WINE SPECIFICATIONS

VARIETY: 100% Sagrantino

VINEYARD SITES: Whitfield, King Valley

AVERAGE VINE AGE: 12 years

AVERAGE ALTITUDE: 250m

VINE TRAINING: Single-wire, vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 14.0%

pH: 3.49

Acid: 6.00 g/L

Drink: Now or cellar up to 2031

