

LA ZONA

LA ZONA SAGRANTINO 2017 – KING VALLEY

After years of successfully evolving Tuscany's treasured Sangiovese in the King Valley, Chrismont introduced Sagrantino into its La Zona range of innovative varietals. Guaranteed to warm you up from head to toe, this big and bold 'Italian Stallion' varietal hails from the gentle climbs of Umbria and is one of the many Mediterranean varietals grown in the cooler climate of our Whitfield King Valley vineyard.

TASTING NOTES

COLOUR: Dark ruby red.

AROMA: Black cherries and currant aromas with an aromatic dried basil lift.

PALATE: Blackcurrant and 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 a dry, savoury finish.

FOOD: Ideal with slow cooked lamb shank in red wine jus (Chrismont Restaurant, Winter menu 2022).

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 varietals.

WINE SPECIFICATIONS

VARIETY: 100% Sagrantino

VINEYARD SITES: Whitfield, King Valley

AVERAGE VINE AGE: 13 years

AVERAGE ALTITUDE: 250m

VINE TRAINING: Vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 14.0%

pH: 3.70

Acid: 6.52 g/L

Drink: Now or cellar up to 2032

