

LA ZONA

LA ZONA SANGIOVESE 2015 – KING VALLEY

A single-vineyard wine made from the prized Jacko's Block in the King Valley sub-region of Edi, and released with extended time in the bottle to further enhance sangiovese's distinct characters, making it the perfect wine to enjoy now or for years to come.

TASTING NOTES

COLOUR: Cherry red with medium intensity.

AROMA: Black cherry and dark berry fruit with a cedar and oak background.

PALATE: Strong cherry fruit with toasted oak backed up with characteristic savoury tannins.

FOOD: A perfect match to a richly braised osso bucco or pork salsicce ragu.

WINEMAKING

"The grapes are crushed and fermented in two batches; one on skins for 14 days before being drained off, and the other fermented and left on skins for an extra four weeks extended maceration. These two variations help to enhance and exhibit the classic savoury sangiovese tannins. The new wine is then racked into new and older French oak barriques for malolactic fermentation and 15 months maturation before being blended and prepared for bottling. The wine is then 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 Christmont's heritage and the upper King Valley's connection and affection for Mediterranean varieties.

WINE SPECIFICATIONS

VARIETY: 100% Sangiovese

VINEYARD SITES: Jacko's Block, King Valley

AVERAGE VINE AGE: 20 years

AVERAGE ALTITUDE: 250m

VINE TRAINING: Single-wire, vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 14.0%

pH: 3.50

Acid: 5.85 g/L

Drink: Now or cellar up to 2025

