



Chrismont

CHRISMONT AGLIANICO 2021 - KING VALLEY

An exciting new addition to the Chrismont La Zona series of Mediterranean varietals, our Aglianico is grown in the King Valley sub-region of Edi Upper and makes a very approachable medium-bodied wine thanks to its savoury characteristics and fine-structured tannins.

TASTING NOTES

COLOUR: Dark red with crimson hues.

AROMA: Dark cherry and wild strawberry fruit with white pepper, spice, and earthy undertones.

PALATE: Peppery cherry and red berry fruit. Earthy and dry with fine structured tannins.

FOOD: Confit duck leg served with baked celeriac, pear, pickled red cabbage and thyme creme.
Chrismont Restaurant, Summer Menu 2024.

WINEMAKING

"The grapes are harvested late in the season when dark fruit flavours and mature tannins are evident, then destemmed to small open fermenters, with yeast added and hand plunged twice daily. Once the ferment has finished, the must is drained and pressed into barrels for malolactic fermentation. The wine is then matured in French oak hogsheads for 12 months maturation before being blended and prepared for bottling."

Warren Proft, winemaker

THE LA ZONA SERIES

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% Aglianico

VINEYARD SITES: Edi Upper, King Valley

AVERAGE VINE AGE: 5 years

AVERAGE ALTITUDE: 350m

VINE TRAINING: Vertical shoot position

TECHNICAL ANALYSIS

Alcohol: 13.5%

pH: 3.61

Acid: 6.10 g/L

Drink: now or cellar up to 2037