

LA ZONA

CHRISMONT LA ZONA BARBERA 2022 – KING VALLEY

When first planting Barbera in 1984, little did we know it would become the start of our Chrismont La Zona collection of Mediterranean varietal wines. Each year we continue to develop Barbera's distinct style through meticulous grape growing, devoted winemaking and with the encouragement of Australian wine drinker's love of the style.

TASTING NOTES

COLOUR: Vibrant crimson purple.

AROMA: Lifted ripe forest fruit aromas. Blackberry, blueberry and boysenberry, with a spicy oak background.

PALATE: Fragrant flavours of dark cherries and aromatic spice combine with a medium bodied palate. Bright acidity mingles with fine silky tannins.

FOOD: Risotto with slow braised beer cheeks and bacon. *Chrismont Restaurant, Winter Menu 2024.*

WINEMAKING

"Grapes are harvested cool and crushed to small fermenters. The first few days sees a cool slow start to fermentation, which is allowed to naturally warm slowly, reaching a peak of 28degs towards the end. This is then drained and pressed into tanks and barrels to complete primary and malolactic fermentation. The wine is then matured in new (15%) and older large format French oak barrels for 12 months before being blended and prepared for bottling. 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% Barbera

Vineyard Sites: Whitfield, King Valley

Average Vine Age: 21 years

Average Altitude: 250m

Vine Training: Single-wire, vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 14.0%

pH: 3.48

Acid: 7.09 g/L

Drink: Enjoy now to 2030