

LA ZONA

CHRISMONT LA ZONA SAGRANTINO 2019 – KING VALLEY

After years of successfully evolving Sangiovese, Chrismont introduced Sagrantino to its La Zona range of innovative varieties. Guaranteed to warm you up from head to toe, this big, bold 'Italian Stallion' grape is one of the many Mediterranean varieties grown in the cooler climate of our Whitfield King Valley vineyard.

TASTING NOTES

COLOUR: Dark, ruby-red.

AROMA: Blood plums and cherry, with a background of dried herbs and leather.

PALATE: Earthy dark fruits mingled with cedary oak, layered over a textured palate of fine tannins. Cinnamon and nutmeg combine, and dried basil adds complexity. Rich and robust.

FOOD: Matured cheddar cheese.

WINEMAKING

"The grapes are crushed and fermented in two batches: one on skins for seven-days, and the other post ferment maceration for three weeks. Drained and pressed into French oak hogsheads to complete primary and malolactic fermentation, the wine is then racked and returned to barrel for 18 months maturation before being blended and prepared for bottling. The wine is released after a further twelve to twenty-four months bottle age." **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: 13 years

Average Altitude: 250m

Vine Training: Single-wire, vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 13.5%

pH: 3.63

Acid: 5.70 g/L

Drink: Enjoy now to 2034