

LA ZONA

CHRISMONT LA ZONA SANGIOVESE 2023 – KING VALLEY

Two of King Valley's prized Sangiovese vineyard sites combine to make this wine; our own Whitfield estate and 'Jacko's Block' in the sub-region of Edi. It's a celebration of Sangiovese's distinct savoury tannins and full-bodied palate, making it the perfect wine to enjoy now or for years to come.

TASTING NOTES

COLOUR: Dark crimson red with youthful purple hues.

AROMA: Black cherry, and dark berry aromas with spicy background oak.

PALATE: A generous palate of black cherry and red fruit flavours with spice and toasty oak supported by moderate acidity and characteristic savoury tannins.

FOOD: House-made ravioli of slow cooked duck and mascarpone, served with sage butter.
Chrismont Restaurant, Winter Menu 2024.

WINEMAKING

The grapes are crushed and fermented in two batches; one on skins for seven-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 drained and gently pressed into new (20%) and older French oak hogsheads 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 Chrismont's heritage and the upper King Valley's connection and affection for Mediterranean varietals.

WINE SPECIFICATIONS

Variety: 100% Sangiovese

Vineyard Sites: Whitfield and Jacko's Block, King Valley

Average Vine Age: 28 years

Average Altitude: 250m

TECHNICAL ANALYSIS:

Alcohol: 14.0%

pH: 3.49

Acid: 5.86 g/L

Drink: Enjoy now to 2033