

LA ZONA *rosato mezzanotte 2005*

WINEMAKER	Warren Proft
REGION	King Valley 100%
COLOUR	vibrant cherry red with light orange hues
NOSE	lively, lifted berry fruit and jam with hints of rose petal, violets and confectionary
PALATE	berry fruit, with lingering cranberry and strawberry characters; this full-flavoured wine offers a powerful mid-palate with crisp acidity & a persistent finish
FOOD	duck fillet & apple salad or garlic prawns
CELLARING	drink well chilled & in good company
Alc/Vol	12.5%



WINESTATE

QUINTESSENTIAL

MARYANN EGAN Essentials

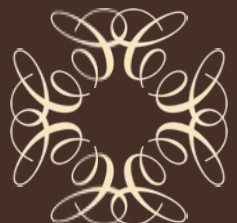
A FAVOURITE

JANE FAULKNER The Age

GARLIC & PEPPER PRAWNS

4 cloves garlic
1/2 teaspoon salt
2 teaspoons black peppercorns, crushed coarsely
2 teaspoons lemon Juice
1 tablespoon brandy
500 g green prawns, shelled, cleaned and split lengthwise
olive oil
chopped parsley
1/2 cup cream
Crush garlic with salt, add crushed peppercorns, lemon juice and brandy.
Mix well.
Place prawns in saucepan. Add garlic mixture and enough olive oil to just cover. Cook quickly until prawns just change colour. Stir in cream.
Serve hot and sizzling in small bowls garnished with chopped parsley.
Serves 4 as an entree, 2 as a main course.

Chrismont



For more information on **CHRISMONT**, contact:

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