

# ZEMA

## ESTATE

## 2016 FAMILY SELECTION CABERNET SAUVIGNON

### GRAPE VARIETY

100% Coonawarra Cabernet Sauvignon.

### COLOUR

Deep inky red.

### AROMA

Rich and enticing nose of blackberry and elegant oak.

### PALATE

Full, intense blackberry and mulberry are well complimented by subtle oak flavours and tight, chalky tannins. Excellent balance and complexity.

### VITICULTURE

The Family Selection wines represent the cream of the Zema crop. The process logically starts in the vineyard through careful monitoring during the ripening period. Outstanding parcels of fruit are then selected for their intensity and varietal flavour.

Coonawarra is well renowned for its remarkable 'terra rossa' soil, a thin metre band of soil over laying a deep formation of limestone. The Zema family is proudly traditional in its approach to vineyard practices with carefully controlled cropping levels and hand pruning yielding fruit of the highest quality. These practices are enhanced by the family's three strategically selected vineyard locations, capitalising on the regions subtle variations.

### WINEMAKING

This wine was fermented under controlled temperature for 7 days with part barrel fermentation to enhance complexity. Maturation in French oak barrels for 24 months has assisted the development of the rich characters of the Cabernet Sauvignon fruit, producing a vibrant rich wine with attractive fruit and oak flavours.

### WINEMAKER

Greg Clayfield

### COMPLIMENTARY FOOD

Waygu Beef, full flavoured cheeses.

### CELLARING

The Family Selection wines are well structured with outstanding depth of fruit. This wine whilst drinking well now will continue to evolve and is ideal for long term cellaring.

### ZEMA ESTATE

The Zema family has been consistently producing exceptional hand crafted Coonawarra wines since 1982.

All Zema Estate wines are Estate grown and vintaged.

### WINE ANALYSIS

Alc /Vol 14.5%  
pH 3.48  
Acidity 7.2a/litre

