

# ZEMA

## ESTATE

## 2017 CABERNET SAUVIGNON

### GRAPE VARIETY

100% Coonawarra Cabernet Sauvignon.

### COLOUR

Dark medium red.

### AROMA

Classic varietal aromas of blackberry and mint.

### PALATE

A medium-bodied palate of mulberry and blackcurrant complemented by subtle menthol and well-integrated French oak. Complex and well-balanced with fine grained tannins to finish.

### VITICULTURE

Coonawarra is 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, favouring hand pruning and limited irrigation to maximise fruit quality.

These practices are enhanced by the family's three strategically selected prime vineyard locations, capitalising on the regions subtle climatic variations.

### WINEMAKING

This wine was made from fruit which was harvested at its optimum maturity. The wine was fermented for 7 days under controlled temperatures in a combination of rotary and static fermenters. Maturation for 18 months in small French oak barrels has assisted in the development of a wine that shows vibrancy and richness.

### WINEMAKER

Greg Clayfield

### COMPLIMENTARY FOOD

Filet Mignon, Twice-cooked Duck.

### CELLARING

Well-structured with outstanding depth of fruit, this wine while drinking well now will continue to gain complexity and offer excellent cellaring potential.

### 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 14.0%  
pH 3.68  
Acidity 6.6g/litre

