



ZEMA ESTATE

TRADITIONAL COONAWARRA

Zema Estate 2012 Cabernet Sauvignon

GRAPE VARIETY

100% Coonawarra Cabernet Sauvignon

COLOUR

Good dark medium colour with a purple hue.

AROMA

The nose shows hints of mulberry, black currant, violet and crushed dried autumn leaf.

PALATE

The palate displays cassis and dark cherry fruit, ripe berry and stylish nutty mocha oak generating attractive bright polished tannins. Having spent 14 months in French oak of selected ages the subsequent texture is both elegant and complex.

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 14 months in small French and American oak barrels has assisted in the development of a wine that shows vibrancy and richness.

WINEMAKER

Greg Clayfield

COMPLEMENTARY FOOD

Mushrooms, Rack of Lamb, Game Meats, Fillet Steak.

CELLARING

Well-structured with outstanding depth of fruit, this wine while drinking well now will continue to gain complexity and offers 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 3.60
Acidity 6.82 g/litre

