



ZEMA ESTATE

TRADITIONAL COONAWARRA

Zema Estate 2014 Sauvignon Blanc

GRAPE VARIETY

100% Coonawarra Sauvignon Blanc.

COLOUR

Bright pale yellow with a hint of green

AROMA

The nose displays hints of lemon zest and ripe, fresh tropical fruit characters with underlying subtle herbaceous notes.

PALATE

The palate is generous with ripe pineapple and gooseberry flavours supported by an attractive persistent crisp acidity.

VITICULTURE

Coonawarra is renowned for its remarkable Terra Rossa soil, a thin metre band of soil overlaying a deep formation of limestone.

The Zema family is proudly traditional in its approach to vineyard practices, favouring hand pruning and minimal irrigation to maximise vine health and fruit quality.

The grapes were harvested from low yielding vines and picked to optimize the great flavours of Sauvignon Blanc.

WINEMAKING

Careful monitoring of our Sauvignon Blanc vineyard enabled the grapes for this wine to be harvested at their optimum. This is essential with the early ripening Sauvignon Blanc varietal to ensure a good balance of fruit flavours, acidity and herabceousness.

The juice was cold fermented with aromatic yeast and early bottling under screw cap has ensured that maximum freshness has been retained.

WINEMAKER

Greg Clayfield

COMPLEMENTARY FOOD

Freshly cooked prawns, Salt and Pepper Squid, Roast Chicken Breast.

CELLARING

Whilst drinking well now this wine will benefit further with 2-3 years of careful cellaring.

ZEMA ESTATE

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

All wines are Estate grown and vintaged.

WINE ANALYSIS

Alc /Vol 12.5%
pH 3.26
Acidity 7.3g/litre

