

ZEMA

ESTATE

2019 SAUVIGNON BLANC

GRAPE VARIETY

100% Coonawarra Sauvignon Blanc.

COLOUR

Pale straw with green hues.

AROMA

Lifted aromas of passionfruit, lime & pear.

PALATE

Crisp, clean flavours of citrus and melon, balanced with zesty 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 limited irrigation to maximise 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 herbaceousness.

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

WINEMAKER

Joe Cory

COMPLIMENTARY FOOD

Rice paper rolls, Chicken and Cashew salad, Prawn Stir-fry.

CELLARING

Whilst drinking well now the wine will develop 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 Zema Estate wines are Estate grown and vintaged.

WINE ANALYSIS

Alc /Vol 12.5%
pH 3.27
Acidity 5.80g/litre

