

ZEMA

ESTATE

2018 FAMILY SELECTION CABERNET SAUVIGNON

GRAPE VARIETY

100% Coonawarra Cabernet Sauvignon.

COLOUR

Dark inky purple with reddish hue.

AROMA

Dark fruit aromas of blackberry and mulberry stand out in what is a distinctly varietal nose.

PALATE

Rich, round and full, black fruits are accentuated by well integrated French oak. Complex yet balanced the developing tannins providing a soft finish.

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

Small batches of premium fruit are fermented in open top vats for 10 days. Hand plunging and gentle basket pressing decreases maceration of the skins, avoiding harsh tannins. Primary and Malolactic fermentation finishes in a blend of new and used French oak Hogsheads. Post ferment, the wine is allowed a further 24 months maturation time before a careful selection of individual barrels is made to create the final blend.

WINEMAKER

Joe Cory

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 3.52
Acidity 7.1g/litre

