

ZEMA

ESTATE

2023 SAUVIGNON BLANC

GRAPE VARIETY

100% Coonawarra Sauvignon Blanc.

COLOUR

Pale straw colour with slight green hues.

AROMA

Bright attractive varietal nose, lifted melon fruit backed with zesty herbal notes.

PALATE

Light, delicate, and well-balanced with a crisp finish.

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. Early bottling under a screw cap has ensured that maximum freshness has been retained.

WINEMAKER

Joe Cory

COMPLIMENTARY FOOD

Whole roasted fish, natural oysters, goat's cheese.

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 3.32
Acidity 6.7g/litre

