



Zema Estate 2002 'Family Selection' Cabernet Sauvignon

Grape Variety 100% Coonawarra Cabernet Sauvignon

Colour Deep purple

Aroma Complex blackcurrant, cherries, dark chocolate, with hints of mint and cassis, spice and smoky oak.

Palate This palate is dominated by generous fruit with a concentration of ripe black berry fruits and has great depth and persistence. It will take time to develop and show its full potential.

Viticulture

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 practiced favouring hand pruning and dry grown vines to maximise fruit quality. These practices were enhanced by the 2002 vintage conditions which produced excellent varietal definition Cabernet Sauvignon.

Winemaking

This wine was fermented under controlled temperature for 7 days with part barrel fermentation to enhance complexity. Maturation in small French and American oak casks for 16 months has assisted the development of the rich characters of the Cabernet Sauvignon fruit, producing a vibrant rich wine with attractive fruit and oak flavours.

Winemaker Tom Simons

Complementary Food

Roast beef and lamb shanks

Cellaring

Well structured with outstanding depth of fruit, this wine while drinking well now will further improve with cellaring for in excess of 10 years age.

Zema Estate

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

All wines are Estate grown, vintaged and bottled.

Wine Analysis Alc /Vol 13.5% pH 3.49 Acidity 7.2g/litre

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