



ZEMA ESTATE

TRADITIONAL COONAWARRA

Zema Estate 2005 Cabernet Sauvignon

GRAPE VARIETY

100% Coonawarra Cabernet Sauvignon

COLOUR

Good vibrant medium red colour with purple

AROMA

Ripe blackcurrant and mulberry nose.

PALATE

Rich and ripe varietal characters highlighted by blackcurrant and black olive tones. The fruit is supported by well integrated cedary oak. The strong palate has attractive palate length and acidity.

VITICULTURE

Coonawarra is 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, favouring hand pruning and dry grown vines to maximise fruit quality. These practices are enhanced by the location of the family's three strategically selected prime vineyard locations, capitalising on the regions subtle climactic variations.

WINEMAKING

This wine was made from optimally harvested fruit. The wine was fermented for 7 days under controlled temperatures in a combination of rotary and static fermenters. Maturation in small French and American oak casks for 16 months has assisted in the development of a wine that shows vibrant richness and attractive fruit flavours.

WINEMAKER

Greg Clayfield

COMPLEMENTARY FOOD

Roast Lamb, Venison, Eye Fillet of Beef

CELLARING

Well structured with outstanding depth of fruit, this wine while drinking well now will further develop with cellaring for at least another 6 to 8 years.

ZEMA ESTATE

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

All wines are Estate grown, vintaged and bottled.

WINE ANALYSIS

Alc /Vol 14.5%
pH 3.51
Acidity 7.1g/litre

