

ZERELLA

FAMILY VINEYARDS

Produced by: Zerella Wines
www.zerellawine.com.au

4056

Variety: Cabernet Sauvignon

Vintage: 2019

Tasting Note:

Deep scarlet in colour, with a lifted perfume of blackberry and olive spiced aroma. A medium to full bodied wine with a rich, round and plump but structured finishing with freshness and life. This is a classic McLaren Vale Cabernet Sauvignon being approachable upon release but will mature well for another 7-10 years.

Vineyard Information:

Grown on an easterly aspect vineyard near the Onkaparinga River National Park and at moderate yields (2.5t/acre), ensured the fruit ripened slowly, critical for producing high quality Cabernet Sauvignon.

Winemaking Notes:

Handpicked and sorted, 100% destemmed and cold soaked for 5 days at 10°C in open-topped fermenters. The fruit was left to naturally warm prior to starting fermentation. Hand plunged for 18 days before being pressed off to oak barrels for maturation. A combination of new French oak (10%) and seasoned oak barrels were used to mature the wine for 10 months prior to being blended and bottled. No finings and minimal filtration were used in the winemaking and bottling process.

Alcohol: 14.5%

Production: 790 six packs

