

ZERELLA

FAMILY VINEYARDS

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

4056

Variety: Cabernet Sauvignon

Vintage: 2023

Tasting Note:

Deep ruby in colour, with lifted cedar, red-cherry spice, and cassis aromas. A richly concentrated, plush and rounded wine with lovely texture and palate length. This wine is beautiful for enjoyment now.

Vineyard Information:

Made from Cabernet Sauvignon grown in the heart of the McLaren Vale region. This site produces exceptional Cabernet Sauvignon, ideally situated with east-westerly orientated rows protecting the fruit from excessive sun and ensuring a long, slow ripening. Referred to as 'hang-time', a steady ripening is critical to growing premium Cabernet Sauvignon.

Winemaking Notes:

Handpicked, sorted and 100% destemmed into a small open-topped fermenter. The fruit was allowed to naturally warm to start fermentation and then hand plunged twice a day for 20 days, before being pressed off to French oak barrels for 12 months maturation. Post blending, the wine was naturally clarified and bottled without finings or filtration.

Alcohol: 14%

Production: 312 six packs

Awards:

