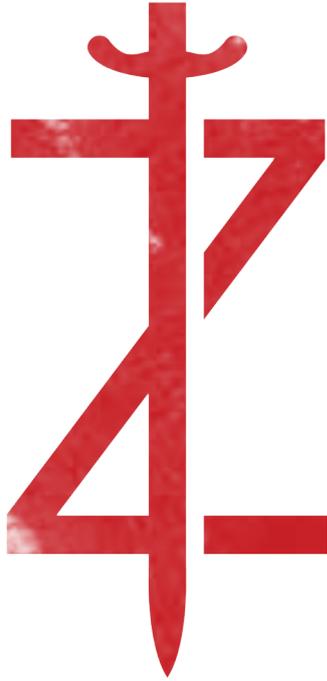




# Z FORCE

SHIRAZ | MCLAREN VALE | 2017



Z Special Unit was a joint Allied special forces unit formed in Second World War, represented by a red Z with a dagger through its centre. This wine is the embodiment of the Z Special Unit. Gregarious, ballsy, confronting and full of impact. The extraordinary bravery of this unit is honoured in this wine, with each bottle supporting the work of Legacy in South Australia.

The fruit for Z Force is sourced from hand tended blocks in the Seaview Heights sub-region of McLaren Vale. Primary fermentation takes place in 5 tonne open fermenters after which the wine is racked into barrels and allowed to complete a natural malo-lactic fermentation before being pressed off. It is then transferred back into new and seasoned hogsheads and aged for up to 18 months prior to bottling with minimal filtration. This results in a wine with purity of fruit that is unpretentious and eminently satisfying to allow for regular indulgence.

Very dark, vibrant, purple with a dense crimson hue. Pepper/spice on the nose with macerated berries and a hint of pink grapefruit. Plum pudding and Christmas spices. Rich and soft entry with fragrant red fruits, some fresh tarragon and clear cedar characters complemented by dark cacao. Juicy macerated blackberries, tempered with the soft idiosyncratic milky McLaren Vale Shiraz sweetness and roundness and spike of red citrus and cranberry notes. Lush mouth filling after palate with rolling soft, fine grained fruit tannin. Choc mint finish, cedar and intense blackberry and caramelised grapefruit zest. Minutes later, the flavour still lingers.

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Blackberry, Cedar, Turkish Delight and Fruitcake

*"Let us celebrate life with wine and sweet words."*

Plautus

## Vital Statistics

Varietal Blend: 92% Shiraz 8% Petit Sirah (Durif)

GI: McLaren Vale

Alcohol by Volume: 14%

TA: 6.67g/L

pH: 3.47

Glucose/fructose: 0.70 g/L

750mL: 9330391000374

6 Pack: 9330391000381

## Ingredients

Grapes and sulphur dioxide.

Other ingredients used in the winemaking

process:

- Cultivated yeast.
- Yeast nutrients.

At the time of bottling, this wine contained:

- 81 ppm Total SO<sub>2</sub>
- 36 ppm Free SO<sub>2</sub>

