

## Background:

Z-Force was a special Australian Army unit created in World War Two to operate behind enemy lines. Z-Force's members were from many countries and specialised in unique guerrilla warfare. Although disbanded after the war, Z-Force pioneered numerous operational techniques and tactics, many as daring as they were brilliant, that remain a model to this day.

The surviving members of Z Special Unit last marched together on Anzac Day in Sydney 2010. The extraordinary bravery of their unit and its lost brothers are honoured in this wine, which is Zonte's Footstep finest. Each bottle of this wine sold helps support the work of Legacy South Australia.

## Winemaking:

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.

## Tasting Notes:

(This is how late chairman Evans OBE made us all do it. Vale Len. Vintage 1930; Decanted 2006.)

**Colour:** Very dark, vibrant, purple with a dense red crimson hue.

**Nose:** Pepper spice, macerated berries and a hint of pink grapefruit. Damson plum pudding and Christmas spice.

**Entry:** Rich and soft and fragrant red fruits. Some dried garden herb and lifted cigar box characters. Complimented with dark cacao.

**Middle Palate:** Juicy round blackberry fruits, tempered with the soft idiosyncratic milky McLaren Vale Shiraz sweetness and roundness and spike of red citrus and cranberry notes

**After Palate:** Lush mouth filling with rolling soft, fine grained fruit tannin.

**Finish:** Choc-mint, cedar and intense blackberry and caramelised grapefruit zest. Minutes later, the flavour still lingers.

**In Summary:** Though it will drink great now, especially with anything off the grill, it should cellar well as previous vintages.

## Ingredients:

Grapes and sulphur dioxide.

Other ingredients used in the winemaking process:

- Cultivated yeast.
- yeast nutrients.
- French and American oak barrels (new and seasoned).

At the time of bottling (02.04.2015), this wine contained:

- 103 ppm Total SO<sup>2</sup>
- 39 ppm Free SO<sup>2</sup>

## Accolades:

Gold Medal - San Francisco International Wine Competition 2015

Gold Medal - BTI World Wine Championships 2015

Silver Medal - Shanghai International Wine Competition 2015



## Vital Statistics:

Varietal Blend: 85% Shiraz, 15% Peiti Sirah(Durif)

GI: McLaren Vale

Alcohol by Volume: 14.5%

TA: 6.9 g/L

pH: 3.46

RS: 3.0 g/L

750mL: 9330391000374

6 pack: 9330391000381

## Region:

