



ZEMA ESTATE

TRADITIONAL COONAWARRA

*Hand pruned. Estate grown.
Vintaged & Bottled*

REVIEW

Zema Estate Coonawarra Shiraz 2013



One is tempted to revert to the standard back-label descriptors of the '80s to review this lovely traditional Coonawarra red. They'd have a few trite lines about red berry and cherry fruit and something about oak and the wine being great for cellaring and perfect with all foods. The longer I contemplate this Zema, the more I think that its style and quality fits those hazy, heady days. I'm not being condescending in any way: good wine had a certain, almost naïve honesty that was devoid of sophistry: a feeling missing from most of the over-polished or pick-your-nose feral extremities of today. The only thing missing is that acrid barky whiff of dodgy cork.

It does indeed reek of those bitter cherries, with the simple seductive ooze of ripe raspberry conserve, the woodfire stove and a crackled old chesterfield. But there's fresh-bathed flesh, too: you're not alone.

It's generous of flavor and those traditional Coonawarra tannins put their warming fur over you whilst also drawing the finish out into a long dry reverie that triggers much contemplation and nostalgia, and then hunger.

It spins me back to the hearty tomato and olive pasta Mrs Zema would shovel into me after that long, flat drive south. Don't hold the parmigiana. Or the pepper.

\$25; 14.5% alcohol; screw cap

Philip White – February 2017