



# ZEMA ESTATE

## TRADITIONAL COONAWARRA

*Hand pruned. Estate grown.  
Vintaged & Bottled*

### REVIEW

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**Zema Estate Coonawarra Cabernet Sauvignon 2010**  
*\$25 at cellar door; 14% alcohol; screw cap; 92+++ points*

Sometime in the early eighties I sat at the table of Demetrio "Black Duck" Zema and his bonnie wife, Francesca. They'd bought some venerable bush vines beside Wynn's Coonawarra winery, where Francesca's dad Nick had commenced working for David Wynn in the 1953 vintage, when winemaker Ian Hickenbotham had made his world-changing discovery of how malolactic ferments worked. Veteran Wynns man Ken Ward helped the Zemas with their first vintages, which we drank with as much fusto as gusto. Francesca served each of us a quail and a pigeon, which pretty well did me. Then she served us wild duck: two each. Then came an enormous platter of pasta. Then cheeses and fabulous country desserts. Every time I put my nose in a glass of Zema, I recall the generosity and hearty nature of that amazing feast. The wines have always been full of such giving, and stand apart from the rest of Coonawarra. At about the same time I sat at midnight in the gutter of King William Street Adelaide with Rouge Homme winemaker Greg Clayfield and necked a bottle of Grange. We'd been at dinner in the old [Buring and Sobels Quelltaler House](#) in Gilbert Place, and bought that take-away schlück because we were still thirsty. That Grange didn't last long. Clayfield now works with the Zema family. All of these things arise from every glass of Zema. This Cabernet reinforces all those memories and more. From a solid, ripe vintage, it's rich and hearty and soulful and grows beautifully soft if you give it plenty of air - I'm just now finishing a bottle which I started on four days ago. It goes swimmingly with Pecorino pepato. But I'd prefer one of them there ducks.

Phillip White – Drinkster Blogspot December 2013

