



ZEMA ESTATE

TRADITIONAL COONAWARRA

Zema Estate 2013 Cluny

GRAPE VARIETY

Cabernet Sauvignon (64%), Merlot (26%), Malbec (6%), Cabernet Franc (4%)

COLOUR

Medium red colour with attractive purple hue.

AROMA

Ripe dark berry fruit, scented plum with vanillin oak.

PALATE

The palate shows attractive sweet fruit flavour of cassis and blackcurrant with good depth well supported by generous yet subtle tannins. The medium bodied structure and warm finish adding to the overall appeal of the wine.

VITICULTURE

Coonawarra is renowned for its remarkable 'terra rossa' soil, a thin metre band of soil over laying a deep formation of limestone.

The Zema family is proudly traditional in its approach to vineyard practices, favouring hand pruning and limited irrigation to maximise fruit quality.

These practices are enhanced by the family's three strategically selected prime vineyard locations, capitalising on the regions subtle climatic variations.

WINEMAKING

This wine was made from fruit which was harvested at its optimum maturity. The wine was fermented for 7 days under controlled temperatures in a combination of rotary and static fermenters. Maturation for 14 months in small French and American oak barrels has assisted in the development of a wine that shows vibrancy and richness.

WINEMAKER

Greg Clayfield

COMPLEMENTARY FOOD

Lasagna, Lamb Cassoulet, Hearty Veal Casserole, Roast Turkey.

CELLARING

This wine is drinking well at the time of release and also has good cellaring potential.

ZEMA ESTATE

The Zema family has been consistently producing exceptional hand crafted Coonawarra wines since 1982.

All Zema Estate wines are Estate grown and vintaged.

WINE ANALYSIS

Alc /Vol 14.0%
pH 3.55
Acidity 6.9g/litre

