



ZEMA ESTATE

TRADITIONAL COONAWARRA

Zema Estate 2013 Shiraz

GRAPE VARIETY

100% Coonawarra Shiraz.

COLOUR

Attractive medium red colour with slight purple.

AROMA

The nose displays attractive spice, perfumed dark cherry and black pepper.

PALATE

The palate shows a richness of cherry plum sweet fruit, ripe dark raspberry with fine and well integrated tannins. Further enhanced by toasty cedar oak flavours.

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

Strong Hard Cheese, Roast Beef, Kangaroo, Ox Cheek.

CELLARING

Well-structured with outstanding depth of fruit, this wine while drinking well now will continue to gain complexity and offers excellent 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 14.5%
pH 3.59
Acidity 6.5 g/litre

