



ZEMA ESTATE

TRADITIONAL COONAWARRA

REVIEW

Bottle Stop

Tony Love

The Zema family places two elegant words after a lot of their branding: Traditional Coonawarra.

For many, that will mean the regions greatest calling card of rich, black-fruited cabernet sauvignon with added layers of mint and dark chocolate flavours. Perfect if you're lucky to love those complexities.

Co-proprietor/viticulturist Nick Zema has been checking out the 2014 vintage and says he's way more impressed this year with the shiraz – and he sometimes wavers in the almost religious focus Coonawarra cabernet receives.

For that reason he prefers to talk about the power and the glory of Coonawarra reds rather than separate the varieties because of their celebrity status.

Certainly in the last few years the quality of the regions shiraz has been most impressive, but there's no denying the extraordinary quality of the latest cabernets released by Zema Estate.

The art of keeping it simple, honest and direct lies at the heart of all Zema reds, the straight 2010 cabernet sauvignon reviewed in Wednesdays Taste prompting similar comments and a cracking gold medal like score.

The family delivers two levels of red wine, the Estate and the Family Selection range that are the pinnacle wines.

Importantly both are kept cellared before release for five or six years, the same philosophy for instance that Penfolds employ for its elite reds.

This allows the innate power of the traditional red varieties to settle into a groove, find a balance between oak and fruit, and lets the natural assertive grip of cabernet especially to

soften. The wines are a prime drinking pleasure after that time – and here you don't have to pay a fortune to experience them.

