



# ZEMA ESTATE

## TRADITIONAL COONAWARRA

### Zema Estate 2010 Cabernet Sauvignon

#### GRAPE VARIETY

100% Coonawarra Cabernet Sauvignon.

#### COLOUR

Attractive dark medium red colour with a hint of purple.

#### AROMA

The nose displays violets with ripe varietal mulberry, blackcurrent, dark cassis and cedary oak characters.

#### PALATE

The flavours are lively and complex with vibrant dark red berry notes supported by stylish toasty oak tannins from its 14 months in new, one and two year old French hogsheads.

#### 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

The 2010 vintage is in the records as being one of the most ideal from a grape growing and winemaking perspective culminating in even ripening and growing conditions generating a vintage intake free of any urgency.

The fruit was picked therefore at optimum maturity and crushed into 7 tonne fermenters for fermentation under controlled temperatures. The ferments were pressed off at dryness then blended and filled off for oak maturation.

#### WINEMAKER

Greg Clayfield

#### COMPLEMENTARY FOOD

Venison, twice cooked Duck and Eye Fillet of Beef

#### 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 wines are Estate grown, vintaged and bottled.

#### WINE ANALYSIS

Alc /Vol 14.0%  
pH 3.54  
Acidity 7.20g/litre

