



ZEMA ESTATE

TRADITIONAL COONAWARRA

Zema Estate 2010 Cluny

GRAPE VARIETY

Cabernet Sauvignon (66%), Merlot (21%), Cabernet Franc (8%), Malbec (5%)

COLOUR

Good dark medium red colour with a purple hue.

AROMA

The wine has lifted red berry with hints of spice and mint supported by subtle toasty oak.

PALATE

The palate has attractive bright red berry flavours. The oak flavours are well integrated from 14 months in French and American hogsheads. The wine has a medium bodied structure incorporating good textural appeal and displays fine tannins on the finish.

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 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

Pasta, Veal Shanks and Roast Beef

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 wines are Estate grown, vintaged and bottled.

WINE ANALYSIS

Alc /Vol 13.5%
pH 3.45
Acidity 6.9g/litre



ZEMA ESTATE PTY LTD

ABN 48 062 070 259

Riddoch Highway PO Box 12 Coonawarra SA 5263 T 08 8736 3219 F 08 8736 3280 E zemaestate@zema.com.au W www.zema.com.au