



# ZEMA ESTATE

## TRADITIONAL COONAWARRA

### Zema Estate 2010 Shiraz

#### GRAPE VARIETY

100% Coonawarra Shiraz.

#### COLOUR

Attractive dark medium colour with hint of purple.

#### AROMA

The aroma of the wine displays spice, blueberries, dark cherry and cracked pepper with underlying yet subtle nutty oak.

#### PALATE

The palate is attractive and medium bodied with refinement reflecting the great quality of the vintage. The flavours show ripe mulberry and dark plum enhanced by fine mocha and toasty oak.

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#### 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

Beef, Lamb, Venison and Pasta

#### 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 14.0%  
pH 3.48  
Acidity 6.7 g/litre

