

ZEMA

ESTATE

2019 ROSÉ

GRAPE VARIETY

100% Coonawarra Shiraz.

COLOUR

Pale salmon hue.

AROMA

Delicate nose of strawberries and cream, confectionery and rosewater.

PALATE

Refreshing palate with lingering berry fruit flavours and crisp acid finish.

VITICULTURE

Coonawarra is renowned for its remarkable 'terra rossa' soil, a thin metre band of soil overlaying 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.

The grapes were harvested from low yielding Shiraz vines and picked to optimize great Rosé flavours.

WINEMAKING

Careful monitoring of our Shiraz vineyard enabled the grapes for this wine to be harvested at their optimum to retain a crisp acidity to match the delicate berry flavours of this Rosé.

Cool fermentation ensured that maximum freshness and defining aromatics have been retained. Our first-ever Rosé, this small batch was hand bottled with care by the Zema team, right here at the winery.

WINEMAKER

Joe Cory

COMPLEMENTARY FOOD

Grilled fish, Cured meats, Quinoa salad.

CELLARING

Whilst drinking well now the wine will develop further with 2-3 years of careful cellaring.

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 12.5%
pH 3.37
Acidity 6.93g/litre

