

# 2015 FAMILY SELECTION SHIRAZ

#### **GRAPE VARIETY**

100% Coonawarra Shiraz.

#### **COLOUR**

Deep ruby with garnet hues.

#### **AROMA**

The nose features attractive black pepper, briar and spice, with cigar box, coconut and vanillin oak undertones.

#### **PALATE**

An intense palate of spicy fruit flavours, cedar and cloves are well supported by dark plum and nutty vanillan oak. Round tannins with texture and flavour complexity contribute to the long, smooth finish of this wine.

#### **VITICULTURE**

The Family Selection wines represent the cream of the Zema crop. The process logically starts in the vineyard through careful monitoring during the ripening period. Outstanding parcels of fruit are then selected for their intensity and varietal flavour.

Coonawarra is well 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 with carefully controlled cropping levels and hand pruning yielding fruit of the highest quality. These practices are enhanced by the family's three strategically selected vineyard locations, capitalising on the regions subtle variations.

## **WINEMAKING**

This wine was fermented under controlled temperature for 7 days with part barrel fermentation to enhance complexity. Maturation in new and one year old French and American oak barrels for 24 months has assisted the development of the complex fruit characters, producing a vibrant rich wine with attractive fruit and oak flavours.

#### **WINEMAKER**

Greg Clayfield

## **COMPLEMENTARY FOOD**

Lamb Shanks, Black Forest Cake

#### **CELLARING**

The Family Selection wines are well structured with outstanding depth of fruit. This wine, whilst drinking well now, will continue to evolve and is ideal for long term 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 14.5% pH 3.57 Acidity 6.73g/litre

