

# ZEMA

## ESTATE

## 2016 CLUNY

### GRAPE VARIETY

Cabernet Sauvignon (60%), Merlot (25%), Malbec (9%), Cabernet Franc (6%)

### COLOUR

Intense red colour with garnet hues.

### AROMA

Attractive and lively with ripe red berries and soft pastille notes.

### PALATE

Ripe and juicy palate filled with raspberries and cherries. The sweet fruit flavours are complimented by vanillin oak to provide layers of complexity.

### 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 for 16 months 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

Fettucine Putanesca, Pizza, Roast Duck.

### 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 Zema Estate wines are Estate grown and vintaged.

### WINE ANALYSIS

Alc /Vol 14.5%  
pH 3.55  
Acidity 7.1g/litre

