

ZEMA

ESTATE

2016 FAMILY SELECTION SHIRAZ

GRAPE VARIETY

100% Coonawarra Shiraz.

COLOUR

Deep red.

AROMA

The nose features rich dark fruits and vanillan oak undertones.

PALATE

An intense palate of juicy Shiraz varietal flavours including dense black fruit, vanilla and spice. Excellent balance with toasted vanillan oak.

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 14.8%
pH 3.51
Acidity 6.3g/litre

