

# ZEMA

## ESTATE

## 2016 SHIRAZ

### GRAPE VARIETY

100% Coonawarra Shiraz.

### COLOUR

Deep crimson red.

### AROMA

Dark plum complimented by cloves and spice.

### PALATE

An elegant palate of plum, cherry and raspberry, complimented by cloves, spice and cedary oak for a soft, savoury finish.

### 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 15 months in small French and American oak barrels has assisted in the development of a wine that shows vibrancy and richness.

### WINEMAKER

Greg Clayfield

### COMPLIMENTARY FOOD

Lamb Chops, Pork Belly.

### CELLARING

Well-structured with outstanding depth of fruit, this wine while drinking well now will continue to gain complexity and offers excellent 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 3.49  
Acidity 7.63g/litre

