

ZEMA

ESTATE

2017 SHIRAZ

GRAPE VARIETY

100% Coonawarra Shiraz.

COLOUR

Attractive medium red.

AROMA

Spice, pepper and a hint of leather with red fruits shining through.

PALATE

Mid-weight palate, flavoursome yet elegant. Juicy red fruit flavours of plum, cherry and raspberry are supported by well-integrated French and American oak.

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

Roast Beef, Pasta, Dark Chocolate.

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 13.5%
pH 3.62
Acidity 5.89g/litre

