

ZEMA

ESTATE

2018 SPARKLING MERLOT

GRAPE VARIETY

100% Coonawarra Merlot.

COLOUR

Deep crimson with scarlet hues.

AROMA

A fragrant nose of plum and black cherries.

PALATE

Velvety soft with an exciting arrangement of ripe black fruits, silky tannins and fine mousse.

VITICULTURE

Coonawarra is renowned for its remarkable 'terra rossa' soil, a thin metre band of soil overlaying 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.

The fruit for this wine was harvested at its optimum maturity from our Cluny vineyard.

WINEMAKING

After maturing in French oak for 18 months, a specific selection of barrels were chosen to make this Sparkling Merlot.

The base wine was secondary fermented using the Charmat method to achieve its fine bead and mousse. A small addition of Vintage port contributes to the roundness of the palate and accentuates the finish.

WINEMAKER

Joe Cory

COMPLEMENTARY FOOD

Eggs Benedict, Dark Chocolate, Roast Pork.

CELLARING

Whilst drinking refreshingly well now, this wine will develop further with 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 14.0%

pH 3.46

Acidity 6.5g/litre

