

ZEMA

ESTATE

2019 CLUNY

GRAPE VARIETY

Cabernet Sauvignon (64%), Merlot (22%), Malbec (7%), Cabernet Franc (7%)

COLOUR

Vibrant deep red hue.

AROMA

Blackberries, cherry and a hint of sarsaparilla.

PALATE

Medium bodied with a fruit forward lovely round, juicy palate and lingering soft finish.

VITICULTURE

Coonawarra is renowned for its remarkable 'terra rossa' soil, a thin one-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. These practices are enhanced by the family's three strategically selected prime vineyard locations, capitalising on the region's subtle climatic variations.

WINEMAKING

This wine was made from fruit that was harvested at its optimum maturity, and then fermented on skins for 10 days under controlled temperatures using a combination of static, pulse air and rotary fermenters. Maturation for 18 months in French Hogshead barrels has assisted in the development of a wine that shows vibrancy and richness.

WINEMAKER

Joe Cory

COMPLEMENTARY FOOD

Spaghetti alla puttanesca, or Porchetta a traditional Italian boneless pork roast.

CELLARING

This wine is drinking well at the time of release and 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 3.49
Acidity 6.6 g/litre

