

# ZEMA

## ESTATE

## 2019 SHIRAZ

### GRAPE VARIETY

100% Coonawarra Shiraz.

### COLOUR

Deep purple/red.

### AROMA

Enticing nose filled with raspberry and ripe plum.

### PALATE

Restrained and well-structured with ripe red fruits, soft tannins, subtle oak notes.

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

### WINEMAKER

Joe Cory

### COMPLIMENTARY FOOD

Ossobuco alla Milanese, or duck ragu served with pappardelle pasta.

### 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 3.48  
Acidity 7.1g/litre

