

# ZEMA

## ESTATE

## 2018 CLUNY

### GRAPE VARIETY

Cabernet Sauvignon (68%), Merlot (18%), Malbec (7%), Cabernet Franc (7%)

### COLOUR

Vibrant deep red hue.

### AROMA

Warm and inviting with black fruits, cherry and subtle hints of French oak.

### 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, then fermented for 7 days under controlled temperatures in a combination of rotary and static 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

Lasagna, Lamb Shanks, Pork Belly.

### 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 3.64  
Acidity 6.7g/litre

