

# ZEMA

## ESTATE

## 2018 SHIRAZ

### GRAPE VARIETY

100% Coonawarra Shiraz.

### COLOUR

Deep purple/red.

### AROMA

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

### PALATE

Full and rich. Savoury notes of olive and spice with attractive supporting oak in the background. Silky tannin produces a moreish finish.

### VITICULTURE

Coonawarra is renowned for its remarkable 'terra rossa' soil, a thin one 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 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 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

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 14.5%  
pH 3.58  
Acidity 7.3g/litre

