

ZEMA

ESTATE

2018 FAMILY SELECTION SHIRAZ

GRAPE VARIETY

100% Coonawarra Shiraz.

COLOUR

Deep ruby.

AROMA

Enticing aromas of cigar box, leather and rich red fruits.

PALATE

Rich and complex with ripe plum, black pepper and restrained oak. Striking balance and matured tannins make for a soft and lingering finish.

VITICULTURE

The Family Selection wines represent the cream of the Zema crop. The process logically starts in the vineyard through careful monitoring during the ripening period. Outstanding parcels of fruit are then selected for their intensity and varietal flavour.

Coonawarra is well 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 with carefully controlled cropping levels and hand pruning yielding fruit of the highest quality. These practices are enhanced by the family's three strategically selected vineyard locations, capitalising on the region's subtle variations.

WINEMAKING

Small batches of premium fruit are fermented in open-top vats for 10 days. Hand plunging and gentle basket pressing decrease maceration of the skins, avoiding harsh tannins. Primary and Malolactic fermentation finishes in a blend of new and used French Oak Hogsheads. Post ferment, the wine is allowed a further 24 months of maturation before a careful selection of individual barrels are made to create the final blend.

WINEMAKER

Joe Cory

COMPLEMENTARY FOOD

Lamb Shanks and Black Forest Cake

CELLARING

The Family Selection wines are well structured with outstanding depth of fruit. This wine, whilst drinking well now, will continue to evolve and is ideal for long term 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 15.0%
pH 3.49
Acidity 7.2g/litre

