

ZEMA

ESTATE

2023 ROSÉ

GRAPE VARIETY

100% Coonawarra Shiraz.

COLOUR

Vibrant pink hue.

AROMA

Delightful nose of red confectionery and strawberry.

PALATE

Delicate berry fruit flavours with fine acidity balancing a textural finish.

VITICULTURE

Coonawarra is 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, favouring hand pruning and limited irrigation to maximise fruit quality.

The grapes were harvested from low yielding Shiraz vines and picked to optimize great Rosé flavours.

WINEMAKING

Careful monitoring of our Shiraz vineyard enabled the grapes for this wine to be harvested at their optimum to retain a crisp acidity to match the delicate berry flavours of this Rosé.

Cool fermentation ensured that maximum freshness and defining aromatics have been retained.

WINEMAKER

Joe Cory

COMPLEMENTARY FOOD

Cured meats, Alfredo salmon pasta.

CELLARING

Whilst drinking well now the wine will develop further with 2-3 years of careful 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 12.5%
pH 3.44
Acidity 6.5g/litre

