

ZEMA

ESTATE



WINE REVIEW

Zema Estate Coonawarra Shiraz 2018

Cabernet may rule in Coonawarra but never forget that the reputation of this region was originally established on the back of great Shiraz.

The fruit was fermented in a mix of rotary and static fermenters for a week and then spent 15 months maturing in a combination of French and American hogsheads. The wine has the advantage of four years before release, between the time spent ageing in barrel and in the cellar. Despite all that time, this is the most raw and rustic of the current reds. Dark maroon, there are animal skin notes, dark berries, dry herbs, red cherries, fleshy notes and hints of charcuterie with grip and concentration.

It is mid-length and finishes with firm tannins. Good acidity carries the wine and will contribute to its longevity. Four to six years to start, but it has the potential to go much longer and will certainly rate a higher score in time.

Good value for a wine with such a future.

RATING

90 POINTS

Ken Gargett, Winepilot, October 2022