

ZEMA

ESTATE

2017 CLUNY

GRAPE VARIETY

Cabernet Sauvignon (58%), Merlot (29%), Malbec (7%), Cabernet Franc (6%)

COLOUR

Intense scarlet.

AROMA

Savoury with spices and red fruits.

PALATE

Medium bodied with a soft, juicy palate and fine tannins to finish. Red plum, cherry and spice flavours are complimented by well integrated oak to provide layers of complexity.

VITICULTURE

Coonawarra is renowned for its remarkable 'terra rossa' soil, a thin 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 regions subtle climatic variations.

WINEMAKING

This wine was made from fruit which was harvested at its optimum maturity. The wine was fermented for 7 days under controlled temperatures in a combination of rotary and static fermenters. Maturation for 18 months in small French and American oak barrels has assisted in the development of a wine that shows vibrancy and richness.

WINEMAKER

Greg Clayfield

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 14.0%
pH 3.60
Acidity 6.3g/litre

