



Zema Estate 2003 Shiraz

Grape Variety 100% Coonawarra Shiraz

Colour Attractive dark red

Aroma Ripe plum and dark cherry fruit character supported by varietal pepper. The nose also shows hints of cinnamon and curry powder.

Palate This wine is full bodied with excellent fruit weight and acid balance. The combination of a rich palate and great overall structure will ensure a wine which will also have great cellaring potential.

Viticulture

Coonawarra is well 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 dry grown vines to maximise fruit quality. These practices are enhanced by the family's three strategically selected prime vineyard locations, capitalising on the regions subtle climactic variations.

Winemaking

This wine was fermented for 5-7 days at 24 degrees with part barrel fermentation to enhance complexity. Maturation in small French and American oak casks for 16 months assisted in, producing a vibrant rich wine with attractive fruit flavours.

Winemaker Tom Simons

Complementary Food

Ideal with veal, game or rack of lamb.

Cellaring

Well structured with outstanding depth of fruit, this wine while drinking well now will further develop with bottle age.

Zema Estate

The Zema family has been producing exceptional 'hand crafted' Coonawarra wines since 1982.

All wines are Estate grown, vintaged and bottled.

Wine Analysis Alc /Vol 14.0% pH 3.55 Acidity 7.9g /litre