



ZEMA ESTATE

TRADITIONAL COONAWARRA

Zema Estate 2004 Cluny

GRAPE VARIETY

Cabernet Sauvignon, Merlot, Cabernet Franc and Malbec. 100% Coonawarra fruit.

COLOUR

Attractive dark colour with a hint of purple

AROMA

A hint of mint supported by polished leather and berry fruits.

PALATE

Pronounced berry fruit flavours which shows roundness and complexity. The nutty mocha oak is subtle and sits well with the soft fruit tannins. This Cabernet Sauvignon based wine is well assisted by a strong Merlot vintage supported by the softening contribution of Malbec and hangs from the steely backbone of the wine created by Cabernet Franc.

VITICULTURE

Coonawarra is well renowned for its remarkable Terra Rossa soil, a thin metre band of soil over laying a deep formation of limestone. Combined with the Zema Estate traditional vineyard practices of hand pruning and minimal irrigation forms rich intense fruit. The 2004 vintage produced wines that are well balanced with excellent varietal definition and flavour.

WINEMAKING

The key to this blended style is the careful harvesting of the individual varieties at optimum maturity. This wine was fermented under controlled temperatures barrel Maturation then took place in small French and American oak casks for 16 months.

WINEMAKER

Greg Clayfield

COMPLEMENTARY FOOD

Lamb Shanks, Veal Scallopini

CELLARING

Well structured with outstanding depth of fruit, this wine while drinking well now will further develop with appropriate cellaring for at least 5 to 7 years.

ZEMA ESTATE

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

All wines are Estate grown, vintaged and bottled.

WINE ANALYSIS

Alc /Vol 14.0%
pH 3.49
Acidity 7.2g/litre

