



ZEMA ESTATE

TRADITIONAL COONAWARRA

Zema Estate 2004 'Family Selection' Shiraz

GRAPE VARIETY

100% Coonawarra Shiraz

COLOUR

Rich purple colour with hints of red.

AROMA

Attractive with plum, dark black pepper and subtle spicy notes supported by nutty, toasty oak.

PALATE

A fruit driven palate that shows some fine tannin roundness and persistence underpinned by stylish nutty oak.

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, with carefully controlled crop levels and hand pruning yielding fruit of the highest quality.

WINEMAKING

The 2004 vintage was precluded by an extended cool ripening period providing exceptionally high quality fruit. This wine was fermented for 7 days on skins under controlled temperature. A portion of this wine was barrel fermented to integrate the fruit and enhance complexity. Maturation in small French and American oak barrels for 18 months producing a vibrant rich wine with attractive fruit flavours.

WINEMAKER

Greg Clayfield

COMPLEMENTARY FOOD

Beef bourguignon, spicy pork spareribs

CELLARING

The wine is designed for long cellaring and will reward those with time and patience as it further develops depth and complexity.

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 15.5%
pH 3.47
Acidity 7.1g/litre

