

ZILZIE ESTATE



2018 PINOT GRIGIO

COLOUR	Youthful pale straw
AROMA	Crunchy pear, citrus and perfumed aromas
PALATE	Citrus, blood orange and pear flavours with refreshing minerality

WINEMAKING

The fruit was harvested at night, when the temperature was coolest to retain maximum fruit flavour. Cool fermented in stainless steel with aromatic yeast strains, with a small portion fermented on skins to add intensity and zest. The wine was aged on yeast lees for a few months to add complexity and length, then bottled early to retain the fresh fruit characters.

VINTAGE

A mild spring followed by a classic warm and dry summer lead to outstanding quality across all varieties in Vintage 2018. These mild and dry conditions, whilst shaping exceptional fruit, saw a slight reduction in volume crushed than in previous years. Our vineyard and winemaking teams have worked passionately throughout Vintage 2018 to craft amazing wines with great colour, and flavour intensity that will enrich life's everyday moments.

ENJOY WITH

Creamy chicken risotto or grilled whiting with a wedge of lemon.

VINTAGE	2018
VARIETALS	Pinot Grigio
REGION	Murray Darling
HARVEST	Feb 2018
CELLARING	Enjoy on release or within 2 years of vintage
ALC/VOL	12.5%
PH	3.45
ACIDITY	5.2 g/L

