

# 2019 pinot noir

**colour:** pale to medium red

**aroma:** spice, cherry and strawberry, with subtle sweet oak undertones

**palate:** juicy cherry, rhubarb and spice with soft tannins and a lingering finish

## winemaking

The fruit was harvested in the cool of night to retain maximum fruit flavour. The juice was cool fermented on skins then pressed into stainless steel to optimise colour and flavour. The wine was further matured in a light level of French oak to add roundness and retain freshness.

## vintage

The vintage 2019 growing season was one of the driest on record. Controlled winter watering and careful monitoring of vine stress levels was key to a successful crop. Temperatures tended to be cooler in spring and early summer which caused a slower start to the season, as temperatures began to rise in late Jan early Feb ripening moved along a little quicker and the team were grateful the vines had sufficient canopies to protect the fruit through to maturity. The reds from this vintage show excellent depth of colour and fabulous tannins, whilst the whites display a rich array of aromatics and bright fresh fruit flavours.

## enjoy with

seared duck breast, tapas, wild mushroom risotto or a selection of soft cheeses

**vintage:** 2019

**varietals:** pinot noir

**region:** murray darling

**cellaring:** best enjoyed young

**alc/vol:** 13.5%

**pH:** 3.5

**acidity:** 5.6 g/l

# BTW

ZILZIE WINES

