

ZILZIE ESTATE



2019 PINOT GRIGIO

COLOUR	Youthful pale straw
AROMA	Ripe pear and fragrant citrus
PALATE	Pear, zesty citrus with a touch of blood orange. Refreshing and approachable

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

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

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

VINTAGE	2019
VARIETALS	Pinot Grigio
REGION	Murray Darling
HARVEST	Feb 2019
CELLARING	Enjoy on release or within 2 years of vintage
ALC/VOL	12%
PH	3.4
ACIDITY	5.5 g/L

