

Liv

LIGHTER

2020 PINOT NOIR

COLOR Pale to medium red
AROMA Spice, cherry and strawberry, with subtle oak undertones
PALATE Juicy cherry, rhubarb and spice flavours 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 then matured on French oak for a few months for just a hint of oak character and to add depth and complexity prior to blending and bottling.

VINTAGE SUMMARY
The 2020 growing season was characterised by dry and warm weather; although the summer had minimal rain and some of the mildest conditions seen in the past 20 years, the region enjoyed steady fruit development and low disease pressure across the board. Whilst some strong winds during flowering reduced crop levels, our 2020 wines have distinctive varietal flavours with bright, spicy reds and clean, aromatic whites.

ENJOY WITH
Korean BBQ, pumpkin and fetta risotto, or washed rind cheese

NUTRITIONAL INFORMATION		
Servings per bottle (5) Av. serving size 150mL	Average qty per serve 150mL	Average qty per serve 100mL
Energy	372kJ (89 Cal)	248kJ (59 Cal)
Protein	<0.1g	<0.1g
Fat – total	<0.1g	<0.1g
Fat – saturated	<0.1g	<0.1g
Carbohydrate – total	1.2g	0.8g
Carbohydrate – sugars	1.2g	0.8g
Sodium	<5mg	<5mg

*At least 25% lower in alcohol & calories compared to 750mL 2020 Liv Organic Chardonnay

VINTAGE 2020
VARIETALS Pinot Noir
REGION Victoria
HARVEST March 2020
ALC/VOL 9.5%
CELLARING Enjoy young
PH 3.58
ACIDITY 5.4 g/L



Z I L Z I E
WINES - FAMILY OWNED

LIGHTER IN ALCOHOL | LIGHTER IN CALORIES | FULL IN FLAVOUR

