

2020 shiraz

colour: Mid to deep crimson

aroma: Mulberry and cherry aromas with spicy vanillin oak

palate: Juicy dark berries with subtle toasty oak and soft, smooth tannins

winemaking

Shiraz grapes from selected vineyards were fermented in temperature controlled, stainless steel tanks for around 7-10 days, to maximise colour and flavour extraction. After primary fermentation, the wines were membrane pressed and underwent malolactic fermentation on French oak, before blending filtering and bottling.

vintage

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

Lamb Shawarma, slow cooked beef brisket, eggplant lasagne

vintage: 2020

varietals: Shiraz & Viognier

region: Murray Darling

cellaring: Best enjoyed young

alc/vol: 14%

pH: 3.6

acidity: 6.1 g/l

BTW

ZILZIE WINES

