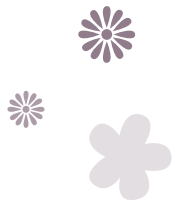




ORGANIC



2020 SHIRAZ

COLOR
AROMA
PALATE

Mid crimson
Toasty oak with ripe raspberry and spice
Juicy raspberry and luscious dark berries, cinnamon
and anise with soft, smooth tannins

WINEMAKING

Shiraz grapes from our organic vineyard were harvested in the warmth of the afternoon to assist fermentation and colour extraction. The fruit was fermented on skins for 7 days then gently pressed. Aeration was set at intervals during the the process to preserve freshness and avoid reductive aromas, with the wine undergoing malolactic fermentation in French oak, before maturation, filtering 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

Lamb gyros, eggplant lasagne or BBQ spareribs

VINTAGE
VARIETALS
REGION
ALC/VOL
CELLARING
PH
ACIDITY

2020
Shiraz
Victoria
14%
Enjoy young
3.6
6.0 g/L



Z I L Z I E
WINES - FAMILY OWNED

VICTORIA | WINE OF AUSTRALIA | VEGAN

