

Z I L Z I E

ESTATE

heart | land | river | hands

2020 SHIRAZ

COLOUR
AROMA
PALATE

Mid to deep crimson

Cherry and mulberry aromas with spicy, vanillin oak

Dark juicy berries with soft smooth tannins and subtle toasty oak

WINEMAKING

Shiraz grapes from selected vineyards were co-fermented with a small percentage of Viognier in temperature controlled, stainless steel tanks for 5-7 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 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

Eggplant lasagne, slow cooked lamb shawarma, smoky beef brisket sliders

VINTAGE
VARIETALS
REGION
HARVEST
CELLARING
ALC/VOL
PH
ACIDITY

2020
Shiraz & Viognier
Victoria
2020
Best enjoyed young
14%
3.6
6.1 g/L



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IOS



ANDROID

