

ZILZIE

SELECTION 23

2022 PINOT GRIGIO

COLOUR

Youthful pale straw

AROMA

Florals, pear and lime with a touch of blood orange

PALATE

Fresh pear with citrus and a balanced mineral undertone

WINEMAKING

The fruit was harvested in the cool of the night to preserve freshness and quality. Individual batches were cool fermented in stainless steel, followed by lees stirring to give length and roundness to the palate. The wine was blended, stabilised and filtered prior to bottling.

VINTAGE SUMMARY

The conditions leading up to the 2022 vintage were cooler and damper than average. This, combined with some windy conditions during flowering resulted in a lengthier ripening period and an extended harvest. Mild conditions at the beginning of the year brought great aromatic expression across all whites, particularly in Sauvignon Blanc, Riesling & Fiano. Some wet weather conditions followed, though still enabled the reds to yield bright fruit and varietal expression, with Merlot and Shiraz being standouts of the season.

ENJOY WITH

Calamari linguine with white wine and lemon sauce, hokkien noodles with chicken, ginger & spring onion

VINTAGE

2022

VARIETALS

Pinot Grigio

REGION

Murray Darling

CELLARING

Enjoy on release

ALC/VOL

12%

PH

3.34

ACIDITY

5.4 g/L

