

ZILZIE

ESTATE

heart | land | river | hands

2022 PINOT GRIGIO

COLOUR
AROMA
PALATE

Youthful pale straw
Nashi pear, lime with a hint of blood orange
Lively pear and citrus with 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

Sweet chilli calamari stir fry, Chinese chicken salad with sesame dressing

VINTAGE
VARIETALS
REGION
HARVEST
CELLARING
ALC/VOL
PH
ACIDITY

2022
Pinot Grigio
South Eastern Australia
2022
Best enjoyed young
12%
3.34
5.4 g/L



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IOS



ANDROID

