

# BTW

## ZILZIE WINES

### 2022 Shiraz

---

**Colour:** Ruby red with a purple hue

**Aroma:** Mulberry and cherry aromas with spicy, vanillin oak

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

#### Winemaking

Premium parcels of Shiraz fruit were fermented in rotary and static fermenters. Following fermentation on skins for seven to ten days they were gently pressed after which the wine was matured with French oak for 3 to 6 months before blending and bottling. The resulting wine has excellent depth of colour, richness and complexity.

#### Vintage

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

Gnocchi with beef ragu, polenta with porcini mushrooms



**Vintage:** \_\_\_\_\_ 2022

**Varietals:** \_\_\_\_\_ Shiraz

**Region:** \_\_\_\_\_ South Eastern Australia

**Cellaring:** \_\_\_\_\_ Best enjoyed in 1-2 years

**Alc/Vol:** \_\_\_\_\_ 14.5%

**pH:** \_\_\_\_\_ 3.45

**Acidity:** \_\_\_\_\_ 6.2 g/l