

ZILZIE

ESTATE

heart | land | river | hands

2022 SHIRAZ

COLOUR AROMA

Ruby red with purple hues
Mulberry and cherry aromas with spicy,
vanillin oak

PALATE

Juicy dark berries with subtle toasty
oak and smooth, velvety 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 on French oak for 3 to 6 months before blending and bottling. This Shiraz has great depth of colour, richness and complexity.

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

Beef short ribs with pumpkin, maple and paprika puree,
grilled portobello mushroom burger

VINTAGE VARIETALS REGION HARVEST CELLARING ALC/VOL PH ACIDITY

2022
Shiraz
Murray Darling
2022
Best enjoyed in 1 - 2 years
14.5%
3.45
6.2 g/L



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IOS



ANDROID

