

ZILZIE

ESTATE

heart | land | river | hands

2023 PINOT GRIGIO

COLOUR AROMA

Light pale straw
Crisp nashi pear, zesty lime, and a touch of
blood orange

PALATE

Bright pear and tangy citrus with a gentle
mineral finish

WINEMAKING

The fruit was harvested during the cool evening hours to preserve the natural freshness and quality. Each batch underwent a cool fermentation process in stainless steel, followed by lees stirring to impart both length and roundness to the palate. The wine was blended, stabilised, and filtered prior to bottling.

VINTAGE SUMMARY

The growing season stood out with its cooler and wetter conditions, resulting in a delayed start to Vintage 2023 compared to the usual timeline. Harvesting stretched from February to April, enjoying the advantage of gentle summer temperatures that fostered outstanding fruit development. Despite modest crop levels, the prolonged ripening period accentuated the fruit's natural acidity, elevating both its aromatic depth and flavour.

ENJOY WITH

Light and refreshing cucumber and mint tzatziki with pita bread, or a seafood linguine in a white wine and garlic sauce.

VINTAGE VARIETALS REGION HARVEST CELLARING ALC/VOL PH ACIDITY

2023
Pinot Grigio
South Eastern Australia
2023
Enjoy Young
12.5%
3.28
6.0 g/L



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IOS



ANDROID

