

ENJOY WITH

Herb-crusted chicken served with a creamy mushroom sauce, or a fresh pear and gorgonzola salad with a balsamic glaze.

2022 YARRA VALLEY CHARDONNAY

COLOUR	Light to medium straw
AROMA	Notes of nectarine and white peach infused with a subtle oak charm
PALATE	Vibrant fruit flavours complemented by integrated oak, with a lively finish underscored by crisp acidity.

WINEMAKING

Selected from premium Yarra Valley vineyards, the fruit was inoculated with a selected yeast strain and underwent a cool fermentation on French oak. Post-fermentation, the wine was matured on yeast lees, adding complexity and enhancing the palate's texture. The final stages involved blending, stabilising, and preparing the wine for bottling.

VINTAGE SUMMARY

The Yarra Valley's season, characterised by cooler temperatures and ample rainfall, nurtured the vineyards, leading to well-balanced vine growth and fruitful development. The wines from this vintage are distinguished by their robust flavours and exceptional acid retention, attributed to the mild and dry conditions during the later harvest period. Showcasing depth and aromatic complexity, the 2022 vintage from the Yarra Valley stands out for its richness, capturing the region's exceptional natural qualities.

VINTAGE	2022	ALC/VOL	12.5%
VARIETALS	Chardonnay	pH	3.18
REGION	Yarra Valley	ACIDITY	6.72 g/L

CELLARING

Enjoy on release or within 3 years of vintage

Zilzie Wines are the purest expression of our family's passion for high quality delicious wines. Accentuated by distinctive regional characteristics these wines are hand crafted to reveal to generous upfront fruit and elegance that define each varietal.





REGIONAL COLLECTION CHARDONNAY WINE OF AUSTRALIA

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