

ZILZIE

SELECTION 23

2023 PINOT GRIGIO

COLOUR

Youthful pale straw

AROMA

Nashi pear, lime and a hint of blood orange

PALATE

Refreshing 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 Murray Darling region experienced a cooler and wetter than average growing season, resulting in a later start to Vintage 2023 than usual. Harvest began in February and concluded in April, with the cooler summer temperatures contributing to excellent fruit development. Modest crop levels and a slower ripening process resulted in fruit with beautiful natural acidity and concentrated aromas and flavours. Notably, Sauvignon Blanc, Chardonnay, and Pinot Grigio exhibited excellent aromatic expression. Among the reds, Merlot and Cabernet stood out with vibrant fruit flavours and distinctive varietal characteristics.

ENJOY WITH

Crispy calamari with sweet chilli dipping sauce, or shitake, ginger and tofu hokkien noodles.

VINTAGE

2023

VARIETALS

Pinot Grigio

REGION

Murray Darling

CELLARING

Best enjoyed young

ALC/VOL

12.5%

PH

3.28

ACIDITY

6.0g/L

