

# ZILZIE

## SELECTION 23

### 2023 PINOT NOIR

#### COLOUR

Medium ruby red

#### AROMA

Luscious cherry and cranberry with notes of cedar and winter spice.

#### PALATE

Delivers juicy red berries and tangerine, accompanied by forest fruits. Rounded out with a light layer of toasted oak and smooth tannins.

#### WINEMAKING

Premium Pinot Noir grapes were specially selected, crushed and cold soaked. Fermentation was carried out in stainless steel fermenters with sweep arms for an optimal period of 5 to 7 days. Following fermentation, the wine was pressed using a membrane press, aged on French oak for 3 to 4 months, and finally, blended and bottled.

#### 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

Roasted pork tenderloin with plum sauce, or a hearty mushroom and leek pie with a flaky puff pastry crust

#### VINTAGE

2023

#### VARIETALS

Pinot Noir

#### REGION

Murray Darling

#### CELLARING

Best enjoyed in 1 - 2 years

#### ALC/VOL

12.2%

#### PH

3.68

#### ACIDITY

5.10 g/L

