

# BTW

ZILZIE WINES

## 2025 Chardonnay

**Colour:** Pale straw.

**Aroma:** A hint of toasted oak layered with fragrant white peach and bright citrus notes.

**Palate:** Fresh nectarine and zesty grapefruit, perfectly supported by a smooth, creamy texture.

### Winemaking

Harvested in the cool of the night to capture maximum freshness, the fruit was cool-fermented in stainless steel and later stirred on lees to enhance palate length and roundness. The final blend was then stabilised, filtered, and bottled.

### Vintage

Vintage 2025 began earlier than expected, with varieties ripening simultaneously and creating one of the most compact harvests in our history. Warm conditions across the season encouraged excellent ripeness and strong varietal character. The wines exhibit expressive, fruit-driven style, with vivid, spicy reds and zesty, aromatic whites.

### Enjoy with

Garlic-butter roast chicken with steamed asparagus, creamy mash, and a fresh garden salad.



**Vintage:** \_\_\_\_\_ 2025

**Varietals:** \_\_\_\_\_ Chardonnay

**Region:** \_\_\_\_\_ South Eastern Australia

**Cellaring:** \_\_\_\_\_ Best enjoyed young

**Alc/Vol:** \_\_\_\_\_ 13.5%

**pH:** \_\_\_\_\_ 3.45

**Acidity:** \_\_\_\_\_ 6.20g/L

*No animal derived products were used in the making of this wine*