

BTW

ZILZIE WINES

2025 Pinot Noir

Colour: Deep ruby.

Aroma: Bright red cherries and cranberries lifted by gentle winter spices and a subtle cedar note.

Palate: Ripe red forest fruits accented by tangerine, closing with gentle toasted oak and smooth, velvety tannins.

Winemaking

Pinot Noir grapes, chosen for their quality, were crushed and cold-soaked before fermenting in stainless steel tanks with sweep arms for 5 to 7 days. The finished wine was gently pressed with a membrane press, matured on French oak for 3 to 4 months, then blended 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

Grilled chicken with mushroom risotto and thyme butter, or a roasted vegetable galette with caramelised onion and feta.



Vintage: 2025

Varietals: Pinot Noir

Region: South Eastern Australia

Cellaring: Best enjoyed young

Alc/Vol: 13.0%

pH: 3.51

Acidity: 5.20g/L

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