

LABELS COME  
TO LIFE WITH  
YOUR PHONE



*Liv*

## LIGHTER

### 2025 PINOT NOIR

**COLOR** \_\_\_\_\_ Light to mid-toned red hues.  
**AROMA** \_\_\_\_\_ Vibrant cherry and strawberry notes layered with gentle spice and a hint of oak.  
**PALATE** \_\_\_\_\_ Charming red berry flavours with a hint of spice and soft tannins.

#### WINEMAKING

Carefully selected Pinot Noir grapes were crushed and cold soaked before fermentation in stainless steel tanks fitted with sweep arms for 5 to 7 days. The wine was then pressed using a membrane press, matured on French oak for 3 to 4 months, and finally blended and bottled.

#### VINTAGE SUMMARY

Vintage 2025 commenced earlier than anticipated, with simultaneous ripening across varieties creating one of the most compact harvests in our history. Warm conditions through the season supported fruit development and lifted varietal character. The wines highlight excellent varietal flavour, showcasing vibrant, spicy reds and bright, aromatic whites.

#### ENJOY WITH

Pork tenderloin with cranberry glaze and roasted carrots, or a lentil and vegetable shepherd's pie with rosemary.

**VARIETALS** \_\_\_\_\_ Pinot Noir  
**REGION** \_\_\_\_\_ Victoria  
**CELLARING** \_\_\_\_\_ Enjoy young  
**ALC/VOL** \_\_\_\_\_ 9.5%  
**PH** \_\_\_\_\_ 3.47  
**ACIDITY** \_\_\_\_\_ 5.20g/L

#### NUTRITIONAL INFORMATION

SERVINGS PER BOTTLE (5)  
Av. Serving Size 150ml

AVERAGE QTY  
Per Serve 150ml

AVERAGE QTY  
Per Serve 100ml

Energy		372kJ (89 Cal)	248kJ (59 Cal)
Protein		0.1g	0.1g
Fat	- Total	<0.1g	<0.1g
Fat	- Saturated	<0.1g	<0.1g
Carbohydrate	- Total	1.2g	0.8g
Carbohydrate	- Sugars	1.2g	0.8g
Sodium		<5mg	<5mg

\*AT LEAST 20% LIGHTER IN ALCOHOL & CALORIES COMPARED TO 750mL BULLOAK PINOT NOIR

LIGHTER IN ALCOHOL | LIGHTER IN CALORIES | FABULOUS IN FLAVOUR

ZILZIE  
WINES ~ FAMILY OWNED