

ZILZIE

SELECTION 23

2025 CABERNET SAUVIGNON

COLOUR

Medium red with subtle purple hues.

AROMA

Blackcurrant notes layered with delicate hints of herbs and soft oak spice.

PALATE

Layers of juicy blackberry and blackcurrant with gentle spice and oak, rounded by soft tannins for a seamless finish.

WINEMAKING

Premium parcels of fruit were fermented in rotary and static fermenters. Following skin fermentation, the wine was gently pressed and matured on French oak for 3 to 6 months before blending and bottling, resulting in a wine with excellent colour, and layers of complexity.

VINTAGE SUMMARY

Vintage 2025 commenced earlier than anticipated, with varieties ripening simultaneously to create one of the most compact harvests in our history. Warm conditions during vintage supported development and brought the fruit to excellent ripeness with clear varietal expression. The wines showcase vibrant varietal flavours, featuring bright, spicy reds and fresh, aromatic whites.

ENJOY WITH

Grilled lamb chops with garlic mashed potatoes, or roasted root vegetables with sautéed greens.

VINTAGE

2025

VARIETALS

Cabernet Sauvignon

REGION

Victoria

CELLARING

Best enjoyed in 1 - 2 years

ALC/VOL

14.0%

PH

3.46

ACIDITY

6.6g/L



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