

# ZILZIE

## SELECTION 23

### 2025 CHARDONNAY

#### COLOUR

Fresh, light straw.

#### AROMA

Subtle toasty oak with tropical notes, lifted by fragrant white peach and bright citrus.

#### PALATE

Ripe peach and tropical fruit notes, accented by vanilla and a fresh, crisp finish.

#### WINEMAKING

The fruit was harvested in the cool of the night to preserve freshness and quality. Individual batches were cool fermented in stainless steel, with lees stirring to enhance length and roundness on the palate. The wine was blended, stabilised, and filtered prior to bottling.

#### 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 salmon with lemon butter and green beans, or a cauliflower and cheese gratin with a side salad.

#### VINTAGE

2025

#### VARIETALS

Chardonnay

#### REGION

Victoria

#### CELLARING

Enjoy on release

#### ALC/VOL

13.5%

#### PH

3.40

#### ACIDITY

5.40g/L

