

ZILZIE

SELECTION 23

2025 MERLOT

COLOUR	Deep crimson.
AROMA	Blackcurrant, dark cherry, and plum, complemented by fragrant spices and a hint of toasty oak.
PALATE	Plum, spice, and blackberry notes are wrapped in velvety texture and smooth tannins.

WINEMAKING

Carefully selected parcels of Merlot were fermented in rotary and static fermenters. Following 7 to 10 days of skin contact, the grapes were gently pressed, and the wine matured on French oak for 3 to 6 months before blending and bottling. The result is a wine with vibrant colour, rich fruit, and layered 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

Roast or grilled beef with garlic mashed potatoes, or a mushroom risotto with sautéed greens.

VINTAGE	2025
VARIETALS	Merlot
REGION	Victoria
CELLARING	Enjoy on release
ALC/VOL	14.0%
PH	3.45
ACIDITY	5.90g/L



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