

ZILZIE

SELECTION 23

2025 MOSCATO

COLOUR

Light straw with a hint of green.

AROMA

Notes of tropical fruit with hints of spring blossom and honeysuckle.

PALATE

Floral and summer fruit notes, rounded off with a refreshing spritz.

WINEMAKING

Harvested in the cool night air to capture maximum freshness, the fruit was cool-fermented in stainless steel, with fermentation halted early to preserve natural sweetness and fruit clarity. The final blend was then stabilised and gently 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

Honey-glazed roast chicken, or a butter-nut squash risotto.

VINTAGE

2025

VARIETALS

Gordo and Colombard of Murray Darling

REGION

Victoria

CELLARING

Best enjoyed young

ALC/VOL

7.5%

PH

3.13

ACIDITY

6.20g/L



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