

# ZILZIE

## SELECTION 23

### 2025 PINOT NOIR

#### COLOUR

Ruby Red

#### AROMA

Juicy cherry and cranberry aromas with hints of cedar and gentle winter spice.

#### PALATE

A burst of juicy red berries and tangerine, layered with forest fruits, gentle toasted oak, and smooth tannins.

#### WINEMAKING

Carefully selected Pinot Noir grapes underwent crushing and a cold soak before being fermented in stainless steel tanks with sweep arms for 5 to 7 days. After fermentation, the wine was pressed using a membrane press, aged on French oak for 3 to 4 months, and then carefully blended and bottled.

#### 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 duck with wild rice, or mushroom and spinach risotto with shaved Parmesan.

#### VINTAGE

2025

#### VARIETALS

Pinot Noir

#### REGION

Victoria

#### CELLARING

Best enjoyed young

#### ALC/VOL

13.0%

#### PH

3.52

#### ACIDITY

5.5g/L



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