

ZILZIE

SELECTION 23

2025 SAUVIGNON BLANC

COLOUR

A delicate straw colour with a touch of green.

AROMA

Zesty citrus lifted by fragrant lemongrass.

PALATE

Juicy tropical flavours balanced with lively citrus and subtle green tones.

WINEMAKING

The fruit was harvested in the cool of the night to preserve freshness and quality. Individual batches were cool-fermented in stainless steel, followed by lees stirring to enhance length and roundness on the palate. The wine was then 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

Lemon-herb roasted chicken with a crisp green salad, or a zucchini and asparagus risotto with a hint of mint.

VINTAGE

2025

VARIETALS

Sauvignon Blanc

REGION

Victoria

CELLARING

Enjoy on release or within 2 years

ALC/VOL

12.0%

PH

3.40

ACIDITY

5.50g/L



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