

ZILZIE

SELECTION 23

2025 SHIRAZ

COLOUR	Deep ruby hues with subtle purple tones.
AROMA	Juicy dark berries layered with mild spice and smooth vanilla oak.
PALATE	Dark berry richness layered with gentle oak and rounded, velvety tannins.

WINEMAKING

Select Shiraz parcels were fermented in rotary and static fermenters, spending seven to ten days on skins before gentle pressing. The wine was then matured on French oak for three to six months prior to blending and bottling, delivering excellent colour depth and 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

Grilled lamb chops with rosemary jus, or a mushroom and spinach risotto with shaved parmesan.

VINTAGE	2025
VARIETALS	Shiraz
REGION	Victoria
CELLARING	Enjoy on release
ALC/VOL	14.5%
PH	3.51
ACIDITY	6.30g/L



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