

ZILZIE

SELECTION 23

breeze



2025 PINOT GRIGIO LIGHTER IN ALCOHOL

- COLOUR** _____ Delicate pale straw hues.
- AROMA** _____ Ripe nectarine flavours lifted by fresh lemon and gentle florals.
- PALATE** _____ Fresh and vibrant, showing citrus, pear and lively minerality.

WINEMAKING

Harvested in cool night conditions, the fruit underwent cool fermentation in stainless steel. Lees stirring contributed roundness to the palate, followed by blending, stabilising, and filtering 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

Grilled chicken and avocado wrap with herb aioli, or a zucchini and feta flatbread with a lemony salad.

VINTAGE _____	2025	ALC/VOL _____	9.0%
VARIETALS _____	Pinot Grigio	PH _____	3.19
REGION _____	Victoria	ACIDITY _____	5.80g/L
CELLARING _____	Enjoy early		



NUTRITIONAL INFORMATION

SERVINGS PER BOTTLE (5) Av. Serving Size 150ml	AVERAGE QTY Per Serve 150ml	AVERAGE QTY Per Serve 100ml
Energy	354kJ (84 Cal)	236kJ (56 Cal)
Protein	0.3g	0.2g
Fat	<0.1g	<0.1g
Fat - Total	<0.1g	<0.1g
Fat - Saturated	<0.1g	<0.1g
Carbohydrate - Total	1.3g	0.9g
Carbohydrate - Sugars	1.3g	0.9g
Sodium	<5mg	<5mg

*At least 25% lighter in alcohol and calories compared to 750ml 0000 Selection 23 Pinot Grigio

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