

ZILZIE

ESTATE

heart | land | river | hands

2025 CABERNET SAUVIGNON

COLOUR AROMA

Medium red with subtle purple hues.
Rich berry fruit with a touch of herbs and warming oak spice.

PALATE

A dark, juicy wine layered with blackcurrant, mulberry, and plum, finished with lingering velvety oak tannins.

WINEMAKING

Carefully chosen Cabernet Sauvignon parcels underwent fermentation in both rotary and static fermenters. Following a seven to ten day skin contact period, the wine was softly pressed and aged on French oak for 3 to 6 months before blending and bottling, delivering juiciness and vibrancy.

VINTAGE SUMMARY

Vintage 2025 began earlier than anticipated, with varieties ripening at the same time to create one of the most compact harvests in our history. Warm conditions supported consistent development and ensured excellent ripeness with clear varietal definition. The wines display distinctive varietal expression, including lively, spicy reds and fresh, aromatic whites.

ENJOY WITH

Slow-braised beef short ribs with garlic mash, or eggplant parmigiana with roasted capsicum and basil.

VINTAGE VARIETALS REGION HARVEST CELLARING ALC/VOL PH ACIDITY

2025
Cabernet Sauvignon
South Eastern Australia
2025
Enjoy young
14.0%
3.65
6.20g/L

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



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IOS



ANDROID

