

# ZILZIE

ESTATE

heart | land | river | hands

## 2025 MERLOT

### COLOUR AROMA

Medium to deep crimson.  
Layers of dark cherry, plum and blackcurrant with subtle spice and gentle oak notes.

### PALATE

Bright blackberry and plum with a touch of spice, finishing smooth with gentle tannins.

### WINEMAKING

Premium parcels of Merlot were fermented using both rotary and static fermenters. After fermentation, the wine spent seven to ten days on skins before gentle pressing and was then matured on French oak for three to six months. The result is a wine with excellent colour, richness and layered complexity.

### 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

Grilled sausage with creamy mash and caramelised onions, or a roasted vegetable and feta flatbread.

<b>VINTAGE</b>	2025
<b>VARIETALS</b>	Merlot
<b>REGION</b>	Victoria
<b>HARVEST</b>	2025
<b>CELLARING</b>	Enjoy young
<b>ALC/VOL</b>	14.0%
<b>PH</b>	3.40
<b>ACIDITY</b>	5.80g/L

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



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