

ZILZIE

ESTATE

heart | land | river | hands

2025 SAUVIGNON BLANC

COLOUR AROMA PALATE

Light straw colour with hints of green.
Zesty lemongrass with vibrant citrus notes.
Crisp and refreshing, with spring blossom,
gentle tropical notes and freshly cut
greens.

WINEMAKING

The fruit was harvested at night to preserve quality and freshness. Fermentation took place in stainless steel at cool temperatures, followed by lees stirring to enhance texture, before blending, stabilisation and filtration prior to bottling.

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

Seared barramundi with mango salsa, or a quinoa salad with cucumber, herbs and lemon dressing

VINTAGE	2025
VARIETALS	Sauvignon Blanc
REGION	Victoria
HARVEST	2025
CELLARING	Enjoy young
ALC/VOL	12.0%
PH	3.38
ACIDITY	5.20g/L

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



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IOS



ANDROID

