

ZILZIE

ESTATE

heart | land | river | hands

2025 SHIRAZ

COLOUR AROMA

Rich ruby red with a touch of purple.
Juicy red fruits supported by a touch of
spice and rounded vanilla oak.

PALATE

Deep plum richness and spice balanced
with gentle oak and fine, smooth
tannins.

WINEMAKING

Select parcels of Shiraz were fermented in both rotary and static fermenters, then rested on skins for seven to ten days before gentle pressing. A period of maturation on French oak for three to six months followed, with blending and bottling creating a richly textured wine of depth and character.

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

BBQ sausages with caramelised onions and mashed potato,
or a roasted capsicum and zucchini pasta bake.

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

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



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