

ZILZIE

SELECTION 23

2026 MOSCATO

COLOUR

Light straw with a subtle hint of green.

AROMA

Fragrant tropical fruit aromas complemented by delicate floral and honeysuckle notes.

PALATE

Fresh spring blossom and vibrant summer fruit flavours are enhanced by a crisp, delicate spritz.

WINEMAKING

The fruit was picked during the cool of the night to capture freshness and vibrant fruit expression. Cool fermentation in stainless steel tanks was carefully managed before being stopped early to preserve natural sweetness, followed by stabilisation, filtration, and bottling.

VINTAGE SUMMARY

Vintage 2026 saw an early and fast-moving harvest across the region. Warm seasonal conditions accelerated ripening across multiple varieties, resulting in a concentrated harvest period and fruit being carefully selected at optimum ripeness. As a result, the wines show bright varietal character, with lively, spicy reds and vibrant, aromatic whites.

ENJOY WITH

Grilled lemon and herb chicken with coconut rice, or a roasted pumpkin and feta tart with baby spinach.

VINTAGE

2026

VARIETALS

Gordo

REGION

Victoria

CELLARING

Best enjoyed young

ALC/VOL

7.5%

pH

3.19

ACIDITY

7.0 g/L



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