

ZILZIE

SELECTION 23

2026 PINOT GRIGIO

COLOUR AROMA

Pale straw with delicate green hues.
Fresh spring blossoms with crisp green apple and a citrus lift.

PALATE

Fresh pear and citrus flavours are lifted by delicate minerality.

WINEMAKING

Harvested during the cool night hours to preserve freshness, the fruit was fermented at cool temperatures in individual stainless steel batches. Gentle lees stirring enhanced texture before blending, 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

Pan-seared chicken breast with herb roasted potatoes and green beans, or a mushroom and spinach gnocchi with parmesan and sage butter.

VINTAGE VARIETALS REGION CELLARING ALC/VOL pH ACIDITY

2026
Pinot Grigio
Victoria
Enjoy on release or within 2 years
12.5%
3.30
5.5 g/L



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