

ZILZIE

ESTATE

heart | land | river | hands

NV PROSECCO

COLOUR

Light straw tones with a hint of green.

AROMA

Fragrant spring florals with crisp green apple notes.

PALATE

Bright, lively fizz with crunchy apple notes and a gentle citrus close.

WINEMAKING

The fruit was harvested during the coolest temperatures to capture maximum freshness and flavour. The juice was cool fermented in stainless steel using a neutral yeast strain to highlight varietal character. The wine was then held on yeast lees to maintain softness and freshness. After secondary fermentation, it was bottled to retain natural carbon dioxide, creating a bright, refreshing spritz.

ENJOY WITH

Garlic butter scallops with parsley, or a fresh pesto pasta salad with cherry tomatoes.

VINTAGE

NV

REGION

South Eastern Australia

CELLARING

Bets enjoyed young

ALC/VOL

11.0%

PH

3.12

ACIDITY

6.30g/L

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



ZILZIE
WINES ~ FAMILY OWNED