

ZILZIE

Platinum Edition

ZILZIE WINES
FAMILY OWNED
Andrew Hobbes

2022 BAROSSA GRENACHE

COLOUR	Vibrant ruby red
AROMA	A complex array of rose petal and oak spice over an underlay of dark fruits and cherry.
PALATE	Raspberry and cinnamon, well integrated soft tannins with a subtle peppery tannin line from whole bunch inclusion. Great food wine with good length.

WINEMAKING

The hand harvested Barossa Valley Grenache fruit included a percentage of whole bunches in open fermenters, with cold soak followed by hand plunging for around 10 days. The wine was gently pressed, racked then transferred to 100% French puncheons and barriques for approximately 12+ months, before blending and bottling. The resulting wine has excellent depth of colour, richness and complexity.

VINTAGE SUMMARY

The 2022 vintage in the Barossa began with abundant winter rainfall, providing a solid foundation for the vines. Spring saw cooler-than-average temperatures, which slightly extended the ripening period and contributed to the development of rich flavours and vibrant colours in the fruit. Mild summer conditions ensured balanced and steady maturation. The resulting wines are noted for their elegance, depth, and bright fruit characteristics, with Grenache particularly standing out for its remarkable quality.

VINTAGE	2022	ALC/VOL	14.5%
VARIETALS	Grenache & Shiraz (4.5%)	pH	3.67
REGION	Barossa	ACIDITY	5.10 g/L
CELLARING	Enjoy within 1- 5 years		

ENJOY WITH

Roasted lamb with rosemary and garlic potatoes, or salmon with grilled vegetables.



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