

Makers & Mavericks



ENJOY WITH

Thai green curry with prawns
and fresh coriander or a
spinach and citrus salad with
a light vinaigrette

2023 Sauvignon Blanc

COLOUR

Light straw with subtle green undertones

AROMA

Bright citrus notes with a hint of lemongrass

PALATE

A refreshing burst of crisp acidity and citrus, with
subtle undertones of freshly harvested greens.

WINEMAKING

To preserve the wine's freshness and quality, the grapes were harvested during the cool night hours. Each batch then underwent a controlled fermentation process in stainless steel tanks. Following this, gentle lees stirring was employed to enhance the wine's palate, creating a longer and smoother finish. Finally, a process of blending, stabilisation, and filtration took place before the wine was bottled.

VINTAGE SUMMARY

The Murray Darling region experienced a cooler and wetter than average growing season, resulting in a later start to Vintage 2023 than usual. Harvest began in February and concluded in April, with the cooler summer temperatures contributing to excellent fruit development. Modest crop levels and a slower ripening process resulted in fruit with beautiful natural acidity and concentrated aromas and flavours. Notably, Sauvignon Blanc, Chardonnay, and Pinot Grigio exhibited excellent aromatic expression. Among the reds, Merlot and Cabernet stood out with vibrant fruit flavours and distinctive varietal characteristics.



VINTAGE
VARIETALS
REGION
CELLARING

2023
Sauvignon Blanc
Murray Darling
Best enjoyed young

ALC/VOL 12.1%
PH 3.37
ACIDITY 6.10 g/L

Z I L Z I E
WINES ~ FAMILY OWNED