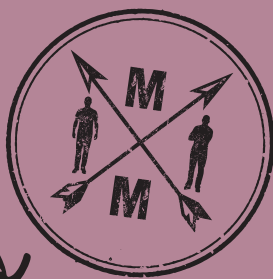


Makers & Mavericks



ENJOY WITH

BBQ pulled pork sliders with slaw, steak fajitas with capsicum and onion, or a hearty cheese and charcuterie board.

2023 **Shiraz**

COLOUR

Deep ruby red with purple undertones

AROMA

Mulberry and cherry with spicy vanillin oak notes

PALATE

Juicy dark berries with a touch of toasty oak, wrapped in smooth, velvety tannins

WINEMAKING

Selected parcels of Shiraz fruit were fermented using a combination of rotary and static fermenters. After a seven to ten-day fermentation on the skins, the wine was gently pressed, and matured on French oak for 3 to 6 months before blending and bottling. The result is a Shiraz that boasts remarkable depth of colour, richness, and intricate complexity.

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
Shiraz
Murray Darling
Best enjoyed young

ALC/VOL
PH
ACIDITY

14.5%
3.45
6.20 g/L

Z I L Z I E
WINES ~ FAMILY OWNED