

BTW

ZILZIE WINES

2024 Pinot Noir

Colour: Ruby red.

Aroma: Juicy red cherries and cranberries, enhanced by winter spices and delicate notes of cedar.

Palate: Luscious red forest fruits paired with tangerine, finishing with lightly toasted oak and velvety tannins.

Winemaking

Pinot Noir grapes, selected for their quality, were crushed and cold-soaked, followed by fermentation in stainless steel tanks with sweep arms for a period of 5 to 7 days. The fermented wine was then pressed with a membrane press, aged on French oak for 3 to 4 months, and subsequently blended and bottled.

Vintage

Vintage 2024 delivered exceptional conditions for grape ripening. Warm days and cool nights throughout the summer, along with limited rainfall, allowed the fruit to reach peak ripeness. As a result, the wines exhibit strong varietal characteristics, with vibrant, spicy reds and crisp, aromatic whites.

Enjoy with

Prosciutto and ricotta ravioli with a sage butter sauce, or a beetroot, goat cheese, and walnut tart.



Vintage: _____ 2024

Varietals: _____ Pinot Noir

Region: _____ South Eastern Australia

Cellaring: _____ Best enjoyed young

Alc/Vol: _____ 13.0%

pH: _____ 3.50

Acidity: _____ 5.50 g/l

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