

ZILZIE WINES

BULLOAK

2024 CABERNET SAUVIGNON

Colour: ————— Medium red with purple hints.

Aroma: ————— Dark berries with a touch of toasted oak.

Palate: ————— A deliciously juicy mix of dark berries and currant, with spice and oak.

Winemaking:

Carefully chosen parcels of fruit were fermented in rotary and static fermenters. Following a seven to ten-day skin contact, the wine was gently pressed and aged on French oak for 3 to 6 months, resulting in a Cabernet Sauvignon with a rich colour and layered complexity.

Vintage:

Vintage 2024 presented ideal conditions for ripening grapes. The summer's combination of warm days, cool nights, and minimal rainfall led to optimally ripe fruit. This resulted in wines with distinct varietal flavours, offering bright, spicy reds and fresh, aromatic whites.

Food Match:

Classic shepherd's pie, spinach and ricotta lasagna, or a selection of hard cheeses.

Vintage: ————— 2024

Varietals: ————— Cabernet Sauvignon

Region: ————— South Eastern Australia

Cellaring: ————— Perfect for early enjoyment

Alc/Vol: ————— 14.0%

pH: ————— 3.69

Acidity: ————— 5.80 g/L

