

ZILZIE WINES

# BULLOAK

2024 CHARDONNAY

**Colour:** \_\_\_\_\_ Pale straw

**Aroma:** \_\_\_\_\_ Softly toasted oak with tropical hints of white peach and lively citrus

**Palate:** \_\_\_\_\_ Vibrant stone fruits with a hint of buttery toast and lemon curd

## Winemaking:

For optimal freshness and quality, the fruit was harvested at night when temperatures were cooler. Each batch was cool fermented in stainless steel, with lees stirring to impart length and roundness on the palate. The wine was blended, stabilised, and filtered before being bottled.

## 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:

Pork tenderloin with an apple cider reduction, or a Caesar salad with grilled chicken and shaved parmesan.

**Vintage:** \_\_\_\_\_ 2024

**Varietals:** \_\_\_\_\_ Chardonnay

**Region:** \_\_\_\_\_ South Eastern Australia

**Cellaring:** \_\_\_\_\_ Perfect for early enjoyment

**Alc/Vol:** \_\_\_\_\_ 13.5%

**pH:** \_\_\_\_\_ 3.43

**Acidity:** \_\_\_\_\_ 6.20 g/L

