

ZILZIE WINES

BULLOAK

2024 PINOT GRIGIO

Colour: _____ Light pale straw

Aroma: _____ Juicy nashi pear and lime wrapped in flirty floral notes.

Palate: _____ Lively pear and crunchy apples with a crisp, zesty finish.

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:

Sushi rolls with fresh tuna and avocado, or a Mediterranean chicken wrap with tzatziki sauce.

Vintage: _____ 2024

Varietals: _____ Pinot Grigio

Region: _____ South Eastern Australia

Cellaring: _____ Perfect for early enjoyment

Alc/Vol: _____ 12.5%

pH: _____ 3.21

Acidity: _____ 6.30 g/L

