

ZILZIE WINES

BULLOAK

2024 PINOT NOIR

Colour: _____ Brick red

Aroma: _____ A medley of cherry and cranberry,
with winter spices and a hint of cedar.

Palate: _____ Luscious cherry, rhubarb and spice
with soft tannins and a lingering finish.

Winemaking:

Crushed and cold-soaked Pinot Noir grapes were fermented in stainless steel tanks with sweep arms for a duration of 5 to 7 days. Following fermentation, the wine was pressed using a membrane press, aged on French oak for 3 to 4 months, and blended 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:

Pappardelle pasta with beef ragu, or baked camembert with cranberry sauce on crusty bread.

Vintage: _____ 2024

Varietals: _____ Pinot Noir

Region: _____ South Eastern Australia

Cellaring: _____ Perfect for early enjoyment

Alc/Vol: _____ 13.0%

pH: _____ 3.50

Acidity: _____ 5.50 g/L

