

LABELS COME
TO LIFE WITH
YOUR PHONE



Liv

LIGHTER

2024 PINOT NOIR

COLOR
AROMA

Light to medium red.

Vibrant cherry and strawberry layered
with so spices and a touch of oak.

PALATE

Charming red berry fruits with
a dash of spice & so tannins.

WINEMAKING

Carefully selected Pinot Noir grapes were crushed and cold soaked, leading to fermentation in stainless steel fermenters fitted with sweep arms, lasting 5 to 7 days. Afterward, the wine was pressed using a membrane press, matured on French oak for 3 to 4 months, and then blended and bottled.

VINTAGE SUMMARY

The 2024 vintage flourished with superb grape ripening conditions. Warm days, cool nights, and minimal rainfall during the summer brought the fruit to peak ripeness. This crafted wines with excellent varietal flavours, showcasing lively, spicy reds and bright, aromatic whites.

ENJOY WITH

Herb-crusted lamb rack with grilled asparagus, or a savoury spinach and ricotta stuffed capsicum.

VARIETALS

Pinot Noir

REGION

Victoria

CELLARING

Enjoy young

ALC/VOL

9.5%

PH

3.22

ACIDITY

6.50g/L

NUTRITIONAL INFORMATION

SERVINGS PER BOTTLE (5)
Av. Serving Size 150ml

AVERAGE QTY
Per Serve 150ml

AVERAGE QTY
Per Serve 100ml

Energy

372kJ
(89 Cal)

248kJ
(59 Cal)

Protein

0.1g

0.1g

Fat

- Total

<0.1g

<0.1g

Fat

- Saturated

<0.1g

<0.1g

Carbohydrate

- Total

1.2g

0.8g

Carbohydrate

- Sugars

1.2g

0.8g

Sodium

<5mg

<5mg

*AT LEAST 20% LIGHTER IN ALCOHOL & CALORIES COMPARED
TO 750mL BULLOAK PINOT NOIR

LIGHTER IN ALCOHOL | LIGHTER IN CALORIES | FABULOUS IN FLAVOUR

ZILZIE
WINES ~ FAMILY OWNED