

ZILZIE

REGIONAL COLLECTION

heart | land | river | hands

ENJOY WITH

Lamb loin chops with rosemary and mint pesto or wild mushroom and spinach risotto.

2024 COONAWARRA
CABERNET SAUVIGNON

- COLOUR** Deep garnet red with a purple tinge.
- AROMA** Dark fruits, spice and fresh mint with hints of red fruits and black pepper.
- PALATE** Rich blackcurrant with a subtle touch of mint. Vibrant acidity, rounded plum finish, toasty tannins, and subtle oak nuances.

WINEMAKING

Sourced from specially selected vineyards in the Coonawarra, the grapes were gently crushed and underwent a precise two-week fermentation period on the skins. Following fermentation, the must was delicately pressed before transferring to French oak barrels for maturation. The wine matured gracefully on oak, allowing for the seamless integration of oak-derived tannins. The final blend was carefully crafted to achieve excellent depth and complexity.

VINTAGE SUMMARY

The 2024 Coonawarra Vintage delivered exceptional fruit quality and quantity. Mild and stable weather with minimal temperature fluctuations and rainfall events ensured optimal grape ripening, resulting in wines that showcase vibrant varietal characteristics, fine tannins, and intense colour.

VINTAGE	2024	ALC/VOL	13.5%
VARIETALS	Cabernet Sauvignon	pH	3.57
REGION	Coonawarra	ACIDITY	6.1g/L
CELLARING	Best enjoyed in 2-3 years.		

Zilzie Wines are the purest expression of our family's passion for high quality delicious wines. Accentuated by distinctive regional characteristics these wines are hand crafted to reveal to generous upfront fruit and elegance that define each varietal.



ZILZIE
WINES ~ FAMILY OWNED

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