# Z I I Z I I S E L E C T I O N 2 3

# 2024 SAUVIGNON BLANC

COLOUR AROMA PALATE Delicate pale straw with a touch of green.

Fresh lemongrass and bright citrus.

Delicious tropical fruits with a lively touch of citrus and a hint of freshly cut greens.

### WINEMAKING

The fruit was harvested in the cool of the night to preserve freshness and quality. Individual batches were cool fermented in stainless steel, followed by lees stirring to give length and roundness to the palate. The wine was blended, stabilised and filtered prior to bottling.

## **VINTAGE SUMMARY**

Vintage 2024 offered ideal conditions for grape ripening. The summer's warm days and cool nights, combined with reduced rainfall, ensured the fruit achieved optimal ripeness. As a result, the wines showcase exceptional varietal flavours, featuring bright, spicy reds and clean, aromatic whites.

### **ENJOY WITH**

Grilled barramundi with a squeeze of lime, or a vegetable stir-fry with fresh ginger and soy sauce.

VINTAGE 2024

**VARIETALS** Sauvignon Blanc **REGION** Murray Darling

**CELLARING** Enjoy on release or within 2 years

 ALC/VOL
 12.0%

 PH
 3.19

 ACIDITY
 6.30 g/L

