

ZILZIE

SELECTION 23

2024 SHIRAZ

COLOUR

Ruby-red with shades of purple.

AROMA

An inviting mix of ripe mulberry and cherry, layered with gentle spices and a hint of vanilla oak.

PALATE

A generous burst of dark berry fruit with a hint of toasted oak, wrapped in smooth, velvety tannins.

WINEMAKING

Specially selected Shiraz grapes were fermented in both rotary and static fermenters. After a skin fermentation period of seven to ten days, the wine was gently pressed. It then matured on French oak for three to six months before blending and bottling. The resulting Shiraz showcases exceptional depth of colour, richness, and complexity.

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

A chargrilled steak with peppercorn sauce, or a hearty vegetable stew with root vegetables and herbs.

VINTAGE

2024

VARIETALS

Shiraz

REGION

Murray Darling

CELLARING

Enjoy on release

ALC/VOL

14.5%

PH

3.55

ACIDITY

5.90 g/L



No animal derived products were used in the making of this wine.