

ZILZIE

ESTATE

heart | land | river | hands

2024 CABERNET SAUVIGNON

COLOUR AROMA

Medium red with a touch of purple
Ripe dark berries with soft herbal
and oak spices.

PALATE

A dark and juicy layered wine of
blackcurrant, mulberry and plum flavours
with velvety oak tannins that linger.

WINEMAKING

Carefully selected parcels of Cabernet Sauvignon underwent fermentation in rotary and static fermenters. Following seven to ten days on skins, the wine was gently pressed and matured with French oak for 3 to 6 months before blending and bottling, resulting in excellent colour, richness, and complexity.

VINTAGE SUMMARY

The 2024 vintage benefited from excellent grape ripening conditions. The combination of warm days, cool nights, and minimal rainfall during the summer led to optimally ripe fruit. This produced wines with distinctive varietal flavours, including bright, spicy reds and fresh, aromatic whites.

ENJOY WITH

Caramelised pulled beef brisket with a rich, smoky glaze,
or blackberry-glazed tofu with black pepper and chilli.

VINTAGE VARIETALS REGION HARVEST CELLARING ALC/VOL PH ACIDITY

2024
Cabernet Sauvignon
South Eastern Australia
2024
Enjoy young
14.0%
3.69
5.80 g/L



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

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IOS



ANDROID

