

ZILZIE

ESTATE

heart | land | river | hands

2024 MERLOT

COLOUR

Mid to deep crimson.

AROMA

Blackcurrant, dark cherry, and plum balanced by aromatic spices and a touch of toasted oak.

PALATE

Flavours of plum, spice, and juicy blackberry, supported by a velvety texture and smooth, supple tannins.

WINEMAKING

Selected parcels of Merlot fruit were fermented in rotary and static fermenters. After fermentation, the wine remained on skins for seven to ten days before gentle pressing. It was matured on French oak for three to six months prior to blending and bottling, resulting in excellent colour, richness, and a complex flavour profile.

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

Beef short ribs with a pumpkin and maple purée, or a potato and wild mushroom burrata pizza.

VINTAGE VARIETALS

2024

REGION

Merlot

HARVEST

South Eastern Australia

CELLARING

2024

ALC/VOL

Enjoy young

PH

14.0%

ACIDITY

3.40

5.90 g/L

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



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IOS



ANDROID

