

ZILZIE

ESTATE

heart | land | river | hands

2024 PINOT GRIGIO

COLOUR AROMA

Crisp pale straw.
Fragrant pear with lime, and a subtle
hint of blood orange.

PALATE

Fresh and zesty with crisp green apples and
pears with a delicate citrus lift.

WINEMAKING

To keep the fruit fresh and of high-quality, it was harvested in the cool of the night. Each batch underwent cool fermentation in stainless steel, with lees stirring to enhance the palate's length and roundness. The wine was blended, stabilised, and filtered before bottling.

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

Seared scallops with a citrus glaze, or a chicken and pear salad with a honey mustard dressing.

VINTAGE VARIETALS REGION HARVEST CELLARING ALC/VOL PH ACIDITY

2024
Pinot Grigio
South Eastern Australia
2024
Best enjoyed young
12.5%
3.21
6.30 g/L

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



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IOS



ANDROID

