

ZILZIE

ESTATE

heart | land | river | hands

2024 SAUVIGNON BLANC

COLOUR AROMA PALATE

Light straw with soft green hues.
Crisp lemongrass with lively citrus.
Vibrant and zesty with bright spring blossom, a hint of tropical sunshine and freshly cut greens.

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

Prawn tacos with avocado salsa, or a roasted vegetable medley with garlic and olive oil.

VINTAGE VARIETALS REGION HARVEST CELLARING ALC/VOL PH ACIDITY

2024
Sauvignon Blanc
South Eastern Australia
2024
Enjoy young
12.0%
3.19
6.30 g/L

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



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IOS



ANDROID

