

ZILZIE

ESTATE

heart | land | river | hands

2024 SHIRAZ

COLOUR AROMA

Ruby-red with hues of purple.
Ripe mulberry and cherry, complemented
by hints of spice and smooth vanilla oak.

PALATE

Vibrant, concentrated plum and spice
flavours, layered with toasty vanilla oak
and soft, velvety tannins.

WINEMAKING

Select parcels of Shiraz fruit underwent fermentation in rotary and static fermenters. Following seven to ten days on skins, the wine was gently pressed, then matured on French oak for 3 to 6 months. After maturation, it was carefully blended and bottled, resulting in a wine with impressive depth, 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

Spicy beef fajitas with sautéed capsicum,
or a roasted vegetable lasagna.

VINTAGE VARIETALS REGION HARVEST CELLARING ALC/VOL PH ACIDITY

2024
Shiraz
South Eastern Australia
2024
Enjoy young
14.5%
3.55
5.90 g/L



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

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IOS



ANDROID

