

BTW

ZILZIE WINES

2025 Sauvignon Blanc

Colour: Delicate straw hues lifted by subtle green highlights.
Aroma: Fragrant lemongrass lifted by a burst of crisp citrus.
Palate: Bright and lively, offering generous citrus flavours with a subtle touch of garden-fresh greens.

Winemaking

Harvested under the cool cover of night to preserve purity and freshness, the fruit was gently cool-fermented in stainless steel. Lees stirring added depth and supple texture, before the final blend was stabilised, filtered, and prepared for bottling.

Vintage

Vintage 2025 began earlier than expected, with varieties ripening simultaneously and creating one of the most compact harvests in our history. Warm conditions across the season encouraged excellent ripeness and strong varietal character. The wines exhibit expressive, fruit-driven style, with vivid, spicy reds and zesty, aromatic whites.

Enjoy with

Pan-seared barramundi with a squeeze of lime, or a vegetable stir-fry with snap peas and fresh ginger.



Vintage: _____ 2025

Varietals: _____ Sauvignon Blanc

Region: _____ South Eastern Australia

Cellaring: _____ Best enjoyed young

Alc/Vol: _____ 12.0%

pH: _____ 3.37

Acidity: _____ 5.10g/L

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