

ZILZIE WINES

BULLOAK

2025 CHARDONNAY

Colour: _____ Light straw
Aroma: _____ Gentle oak toast with notes of white peach, tropical fruit and bright citrus.
Palate: _____ Juicy stone fruits layered with subtle toast and creamy lemon curd.

Winemaking:

The fruit was harvested at night to maintain freshness and purity. Fermentation took place in cool stainless steel tanks, with lees stirring adding softness and roundness. The wine was blended, stabilised, filtered, and bottled.

Vintage:

Vintage 2025 began earlier than usual, with varieties ripening at the same time to create one of the most compact harvests in our history. Warm seasonal conditions helped the fruit reach excellent ripeness and strong varietal flavour. The wines show bright fruit character, with bold, spicy reds and crisp, aromatic whites.

Food Match:

Roast chicken with garlic potatoes and green beans, or a creamy pumpkin pasta with toasted pine nuts.

Vintage: _____ 2025
Varietals: _____ Chardonnay
Region: _____ South Eastern Australia
Cellaring: _____ Perfect for early enjoyment
Alc/Vol: _____ 13.5%
pH: _____ 3.40
Acidity: _____ 5.60g/L

