

ZILZIE

REGIONAL COLLECTION

heart | land | river | hands

ENJOY WITH

Pan-seared chicken in a white wine and thyme cream sauce, or roasted pumpkin risotto topped with crispy pancetta and parmesan.

2025 VICTORIA CHARDONNAY

COLOUR	Pale straw.
AROMA	Subtle toasty oak, varietal tropical tones with white peach and citrus.
PALATE	Crisp, bright acidity with peach and nectarine. Medium-bodied with creamy, buttery notes and well-integrated French oak.

WINEMAKING

Select parcels of fruit from our own premium vineyard were inoculated with a special yeast strain prior to cool fermentation. Some small parcels of this wine underwent malolactic fermentation and some were matured on French oak and yeast lees, to add layers of interest and enhance the texture. The final stages involved blending, stabilising, and preparing the wine for bottling.

VINTAGE SUMMARY

The 2025 vintage in Victoria provided ideal conditions for grape ripening. Warm summer days and cool, refreshing nights, coupled with reduced rainfall, allowed the fruit to achieve optimal maturity. The wines from this season boast outstanding varietal expression, with bright, spice-driven reds and beautifully aromatic whites.

VINTAGE	2025	ALC/VOL	14.5%
VARIETALS	Chardonnay	pH	3.41
REGION	Victoria	ACIDITY	5.5g/L

CELLARING	Enjoy on release or within 3 years of vintage.
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Zilzie Wines are the purest expression of our family's passion for high quality delicious wines. Accentuated by distinctive regional characteristics these wines are hand crafted to reveal to generous upfront fruit and elegance that define each varietal.



ZILZIE
WINES ~ FAMILY OWNED

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