

ZILZIE

REGIONAL COLLECTION

heart | land | river | hands

ENJOY WITH

Pan-seared scallops with a lemon butter sauce, or a spiced pumpkin and feta salad.

2025 ADELAIDE HILLS PINOT GRIS

COLOUR	Pale straw with a touch of copper-pink.
AROMA	Fragrant apple blossom paired with delicate floral jasmine.
PALATE	A smooth, creamy mid-palate is balanced by fresh apple and a crisp, flinty mineral finish.

WINEMAKING

Sourced from the Adelaide Hills, the fruit was harvested during the cool of the night to maintain freshness and quality. Each batch underwent cool fermentation in stainless steel tanks to capture the lively fruit character, followed by blending, stabilisation, and filtration before bottling.

VINTAGE SUMMARY

The 2025 growing season in the Adelaide Hills started with cool, wet winter conditions, ensuring ample soil moisture for healthy vine development. An extended flowering period allowed the fruit to progress gradually, while the mild, sunny growing season fostered vibrant flavours and excellent natural acidity. The warm, dry weather in February and March created perfect ripening conditions, leading to an earlier harvest. Although yields were lower, the resulting wines promise exceptional quality and complexity, reflective of the unique characteristics of the region.

VINTAGE	2025	ALC/VOL	13%
VARIETALS	Pinot Gris	pH	3.23
REGION	Adelaide Hills	ACIDITY	6.0g/L

CELLARING Enjoy on release or within 2 years of vintage.

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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