

ZILZIE

SELECTION 23

2025 PINOT GRIGIO

COLOUR	Fresh pale straw.
AROMA	Nashi pear and lime, with a touch of blood orange.
PALATE	Pear and citrus with a balanced mineral edge.

WINEMAKING

The fruit was harvested overnight to preserve freshness and quality. Individual batches were cool-fermented in stainless steel, followed by lees stirring to enhance length and roundness on the palate. The wine was then blended, stabilised, and filtered before bottling.

VINTAGE SUMMARY

Vintage 2025 commenced earlier than anticipated, with varieties ripening simultaneously to create one of the most compact harvests in our history. Warm conditions during vintage supported development and brought the fruit to excellent ripeness with clear varietal expression. The wines showcase vibrant varietal flavours, featuring bright, spicy reds and fresh, aromatic whites.

ENJOY WITH

Grilled lemon-herb chicken, or a zucchini and pea risotto.

VINTAGE	2025
VARIETALS	Pinot Grigio
REGION	Victoria
CELLARING	Enjoy on release or within 2 years
ALC/VOL	12.5%
PH	3.35
ACIDITY	6.20g/L



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