

ZILZIE

ESTATE

heart | land | river | hands

2025 PINOT GRIGIO

COLOUR AROMA

Fresh pale straw.
Juicy pear and fresh lime, lifted by a
hint of blood orange.

PALATE

Crisp green apple and pear flavours with
a refreshing citrus lift.

WINEMAKING

The fruit was harvested at night to maintain freshness and quality. Batches were cool fermented in stainless steel, followed by lees stirring to enhance texture and palate length. The wine was blended, stabilised and filtered prior to bottling.

VINTAGE SUMMARY

Vintage 2025 began earlier than anticipated, with varieties ripening at the same time to create one of the most compact harvests in our history. Warm conditions supported consistent development and ensured excellent ripeness with clear varietal definition. The wines display distinctive varietal expression, including lively, spicy reds and fresh, aromatic whites.

ENJOY WITH

Pan-fried barramundi with herb potatoes and a cucumber salad, or a creamy mushroom risotto with shaved parmesan.

VINTAGE VARIETALS REGION HARVEST CELLARING ALC/VOL PH ACIDITY

2025
Pinot Grigio
Victoria
2025
Best enjoyed young
12.5%
3.22
5.80g/L

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



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