

BTW

ZILZIE WINES

2026

Chardonnay

Colour: Bright straw with subtle golden highlights.

Aroma: Lifted white peach and tropical fruit characters complemented by fresh citrus and delicate oak

Palate: Ripe peach and tropical fruit flavours with subtle vanilla and a crisp finish.

Winemaking

Harvested during the cool of the night to preserve freshness and flavour, the fruit was cool-fermented in stainless steel before lees stirring enhanced texture and palate length. The wine was then blended, stabilised, filtered, and bottled.

Vintage

Vintage 2026 began early, with warm seasonal conditions encouraging swift ripening across the region. The condensed harvest period called for careful timing and considered fruit selection to capture fruit quality at its best. This has resulted in wines showing fresh varietal expression, with bright, fruit-driven reds and vibrant, aromatic whites.

Enjoy with

Pan-seared pork loin with creamy potato gratin and green beans, or a roasted pumpkin gnocchi with sage butter and pecorino.



Vintage: _____ 2026

Varietals: _____ Chardonnay

Region: _____ Victoria

Cellaring: _____ Enjoy on release

Alc/Vol: _____ 13.5%

pH: _____ 3.54

Acidity: _____ 5.4 g/L

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