

BTW

ZILZIE WINES

2026 Moscato

Colour: Fresh pale straw with a subtle green tint.

Aroma: Lifted tropical fruit characters with soft floral notes of blossom and honeysuckle.

Palate: Delicate floral aromas and summer fruit flavours balanced by a crisp, lively spritz.

Winemaking

The fruit was harvested in the cool of the night to maintain freshness and delicate fruit expression. Cool fermentation in stainless steel tanks was followed by an early stop to fermentation, preserving natural sweetness prior to stabilisation, gentle filtration, and bottling.

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

Sticky honey soy chicken with jasmine rice, or a roasted sweet potato and goat's cheese tart with caramelised onion.



Vintage: _____ 2026
Varietals: _____ Gordo
Region: _____ Victoria
Cellaring: _____ Best enjoyed young

Alc/Vol: _____ 7.5%
pH: _____ 3.19
Acidity: _____ 7.0 g/L

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