

BTW

ZILZIE WINES

2026 Pinot Noir

Colour: Deep ruby red with bright crimson hues.
Aroma: Juicy cherry and cranberry aromas layered with cedar and subtle winter spice.
Palate: Lush red berries and fresh tangerine open into layers of forest fruit, gentle toasted oak, and velvety tannins.

Winemaking

Premium parcels of Pinot Noir were crushed and cold soaked before fermentation in stainless steel sweep arm fermenters for 5 to 7 days. Following gentle pressing, the wine was matured on French oak for 3 to 4 months prior to blending 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

Slow cooked beef cheeks with creamy mash and glazed carrots, or a mushroom and caramelised onion pasta with parmesan.



Vintage: _____ 2026

Varietals: _____ Pinot Noir

Region: _____ Victoria

Cellaring: _____ Best enjoyed young

Alc/Vol: _____ 13.0%

pH: _____ 3.59

Acidity: _____ 5.4 g/L

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