

BTW

ZILZIE WINES

2026 Sauvignon Blanc

Colour: Bright straw with light green undertones.

Aroma: Lively citrus aromas balanced by subtle lemongrass notes.

Palate: Fresh tropical fruit and citrus notes with a soft green edge.

Winemaking

The fruit was harvested overnight to maintain freshness and lively fruit characters, then cool fermented in separate stainless steel batches. Lees stirring contributed texture and palate length prior to blending, stabilisation, 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

Garlic butter prawns with a fresh garden salad and seasoned fries, or a spinach and feta tart with roasted pumpkin.



Vintage: 2026

Varietals: Sauvignon Blanc

Region: Victoria

Cellaring: Enjoy on release or within 2 years

Alc/Vol: 12.0%

pH: 3.32

Acidity: 5.4 g/L

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