

ZILZIE WINES

BULLOAK

2026 CHARDONNAY

Colour: _____ Pale straw with a hint of green.
Aroma: _____ Aromas of white peach and citrus are layered with subtle oak spice.
Palate: _____ Nectarine and grapefruit with a smooth, creamy finish.

Winemaking:

Harvested in the cool of the night to capture maximum freshness, the fruit was cool-fermented in stainless steel and later stirred on lees to enhance palate length and roundness. The final blend was then stabilised, filtered, and bottled.

Vintage:

Vintage 2026 delivered an early and energetic harvest across the region. Warm conditions brought on rapid ripening, with whites and reds often arriving within a fast-paced harvest period. Careful timing and considered fruit selection have resulted in wines with strong varietal definition, showcasing vibrant reds and crisp, aromatic whites.

Food Match:

Roast turkey breast with rosemary potatoes and green beans, or a truffle mushroom ravioli with pecorino and fresh herbs.

Vintage: _____ 2026
Varietals: _____ Chardonnay
Region: _____ Victoria
Cellaring: _____ Enjoy on release
Alc/Vol: _____ 13.5%
pH: _____ 3.54
Acidity: _____ 5.4 g/L

