# ZILZIE WINES

# BULLOAK

### NV CUVÉE BLANC

## Winemaking:

The fruit was harvested in the cool of the night to preserve freshness and quality. Individual batches were cool fermented in stainless steel, followed by lees stirring to give length and roundness to the palate. The wine was blended, stabilised, left on lees and then filtered prior to bottling.

#### **Food Match:**

Salmon poke bowl with cucumber and edamame, or pulled pork sliders with a tangy slaw.





