

ZILZIE

ESTATE

heart | land | river | hands

NV PROSECCO

COLOUR

Pale straw with a touch of green.

AROMA

Fragrant spring blossom with crisp green apple.

PALATE

Glorious bubbles, crunchy green apples and a gentle citrus finish.

WINEMAKING

The fruit was harvested when the temperature was coolest to retain maximum flavour and freshness. The juice was cool fermented in stainless steel with a neutral yeast strain to bring out the inherent varietal flavours. The wine was held on yeast lees to preserve freshness and soften. After secondary fermentation, the wine was bottled to retain a natural carbon dioxide resulting in a refreshing spritz.

ENJOY WITH

Grilled prawns with a squeeze of lemon and fresh herbs, or a fresh tomato and basil bruschetta drizzled with olive oil.

VINTAGE

NV

REGION

South Eastern Australia

CELLARING

Bets enjoyed young

ALC/VOL

11.5%

PH

3.09

ACIDITY

6.60 g/L

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



ZILZIE
WINES ~ FAMILY OWNED