

BTW

ZILZIE WINES

NV Cuvée Blanc

Colour: Pale straw
Aroma: Citrus lift with red apple
Palate: Aromatic florals with refreshing bubbles and a soft citrus finish

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.

Enjoy with

Crispy tempura vegetables with miso dipping sauce, battered fish and chips with tartare, or chicken piccata with lemon caper sauce.



Vintage: _____ NV
Region: _____ South Eastern Australia
Cellaring: _____ Best enjoyed young

Alc/Vol: _____ 10.5%
pH: _____ 3.26
Acidity: _____ 6.60 g/l