

ZILZIE

SELECTION 23

NV CUVÉE BLANC

COLOUR

Pale straw

AROMA

Citrus lift and red apple

PALATE

Fragrant florals, tantalising bubbles and a gentle citrus finish

WINEMAKING

The grapes were 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 before bottling.

ENJOY WITH

Grilled chicken with mango salsa and citrus couscous, or pan-seared scallops with brown butter and asparagus.

VINTAGE

NV

REGION

Murray Darling

CELLARING

Enjoy now

ALC/VOL

10.5%

PH

3.26

ACIDITY

6.6 g/L

