

BTW

ZILZIE WINES

2024

Chardonnay

Colour: Light straw.

Aroma: Subtle toasted oak with fragrant white peach and zesty citrus.

Palate: Juicy nectarine and grapefruit balanced by a smooth, creamy texture.

Winemaking

To preserve freshness and quality, the fruit was harvested in the cool of the night. Each batch was cool fermented in stainless steel, followed by lees stirring to add length and roundness to the palate. The wine was then blended, stabilised, and filtered before bottling.

Vintage

Vintage 2024 delivered exceptional conditions for grape ripening. Warm days and cool nights throughout the summer, along with limited rainfall, allowed the fruit to reach peak ripeness. As a result, the wines exhibit strong varietal characteristics, with vibrant, spicy reds and crisp, aromatic whites.

Enjoy with

Lemon-infused prawn skewers with a side of avocado salsa, or a creamy cauliflower and cheddar bake.



Vintage: _____ 2024

Varietals: _____ Chardonnay

Region: _____ South Eastern Australia

Cellaring: _____ Best enjoyed young

Alc/Vol: _____ 13.5%

pH: _____ 3.43

Acidity: _____ 6.20 g/l

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