

# BTW

ZILZIE WINES

## 2022 Pinot Noir

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**Colour:** Mid ruby red

**Aroma:** Red cherry, cranberry, winter spice and a hint of cedar

**Palate:** Blackberry, tangerine and forest fruits with subtle  
toasty oak and silky tannins

### Winemaking

Selected parcels of Pinot noir fruit were crushed, cold soaked and fermented on skins in stainless sweep arm fermenters, for five to seven days, then membrane pressed and matured with French oak for around 3 - 4 months before blending and bottling.

### Vintage

The conditions leading up to the 2022 vintage were cooler and damper than average. This, combined with some windy conditions during flowering resulted in a lengthier ripening period and an extended harvest. Mild conditions at the beginning of the year brought great aromatic expression across all whites, particularly in Sauvignon Blanc, Riesling & Fiano. Some wet weather conditions followed, though still enabled the reds to yield bright fruit and varietal expression, with Merlot and Shiraz being standouts of the season.

### Enjoy with

Peking duck, tagine with quince or a classic cheese fondue



**Vintage:** \_\_\_\_\_ 2022

**Varietals:** \_\_\_\_\_ Pinot Noir

**Region:** \_\_\_\_\_ South Eastern Australia

**Cellaring:** \_\_\_\_\_ Best enjoyed in 1-2 years

**Alc/Vol:** \_\_\_\_\_ 13.5%

**pH:** \_\_\_\_\_ 3.58

**Acidity:** \_\_\_\_\_ 5.40 g/l