

BTW

ZILZIE WINES

2024

Sauvignon Blanc

Colour: Light straw with hints of green.

Aroma: A fragrant blend of lemongrass and refreshing citrus.

Palate: Fresh and vibrant with generous flavours of citrus and a delicate hint of garden-fresh greens.

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

Grilled chicken breast with a lemon herb marinade, or a pasta primavera with fresh vegetables.



Vintage: 2024

Varietals: Sauvignon Blanc

Region: South Eastern Australia

Cellaring: Best enjoyed young

Alc/Vol: 12.0%

pH: 3.19

Acidity: 6.30 g/l

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