

BTW

ZILZIE WINES

2024 Shiraz

Colour: Ruby red with purple undertones

Aroma: Rich blackberry and plum, complemented by soft spice and a hint of vanilla oak.

Palate: Lush dark fruits balanced by a touch of toasted oak and finished with soft, velvety tannins.

Winemaking

Shiraz grapes, selected for their quality, were fermented in a mix of rotary and static fermenters. Following a seven to ten day skin fermentation, the wine was gently pressed and aged on French oak for three to six months before blending and bottling. This process results in a Shiraz with exceptional depth of colour, richness, and complexity.

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

Slow-cooked beef brisket sliders with melted cheddar, or crispy tofu bites with a smoky barbecue glaze.



Vintage: _____ 2024

Varietals: _____ Shiraz

Region: _____ South Eastern Australia

Cellaring: _____ Best enjoyed young

Alc/Vol: _____ 14.5%

pH: _____ 3.55

Acidity: _____ 5.90 g/l

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